

BOBBY FLAY'S PARKER HOUSE ROLLS

ACTIVE: 1 hr | TOTAL: 1 hr 20 min (plus rising) | MAKES: 24

- 1½ cups milk
- 1 stick unsalted butter, cut into pieces, plus more for brushing
- ½ cup sugar
- 1 ¼-ounce packet active dry yeast
- ½ cup warm water
- 3 large eggs, lightly beaten
- 1½ teaspoons salt
- 6 cups all-purpose flour, plus more for dusting

1. Place the milk in a small saucepan and bring to a simmer over medium-high heat. Remove from the heat, stir in the butter and sugar and let cool. Dissolve the yeast in the warm water and let sit until foamy, about 5 minutes.
2. Combine the milk mixture, eggs, yeast mixture, salt and 3 cups flour in a mixer fitted with the dough hook and mix until smooth. Add the remaining 3 cups flour, ½ cup at a time, and mix until a smooth ball forms.
3. Knead the dough by hand on a floured surface for about 5 minutes. Butter a large bowl, add the dough, cover and let rise in a warm place until doubled in size, 60 to 70 minutes.
4. On a floured surface, punch down the dough and cut into 24 two-inch pieces; roll into balls. Place on 2 parchment-lined baking sheets. Cover again and let rise until doubled, 30 to 40 minutes.
5. Arrange racks in the upper and lower thirds of the oven and preheat to 350°. Bake the rolls until golden brown, about 20 minutes, rotating the pans halfway through. Remove from the oven and brush with melted butter before serving.



“These all-American buttery rolls will be totally at home in your bread basket during the holidays.”

