

# Portuguese Bread Rolls



10 cups flour (more or less)  
1 tablespoon salt  
2 packages active dry yeast  
1 tablespoon sugar  
1/4 cup margarine  
3 1/2-4 cups lukewarm water  
1 1/2 teaspoons shortening

## Ingredients:

Dissolve yeast in 1/2 cup of the lukewarm water with 1/2 tsp sugar added, let stand for 5 minutes or until doubled in size. Place in large bowl, add enough flour to make a batter, cover with a cloth and blanket, and let stand until it forms bubbles and looks lumpy.

Add remaining ingredients, mix well and knead for about 10 minutes or until smooth.

Add more flour if dough is too soft.

Cover with the cloth and blanket and let stand in warm place until doubled in size.

On floured board, using about 1/3 cup dough for each roll, shape into round balls.

Let shaped rolls rest on a cloth.

After all rolls are shaped, beginning with first shaped rolls, flatten each with palm of hand, making an indent in the middle with the side of your hand, and fold in half.

Lay each on a cloth with open side down.

Let rolls rest for 5 minutes.

Place rolls on baking sheet with open side up, and brush with milk.

Bake in preheated 500F oven for 10-15 minutes.