Naan Prep 30 minutes cook 7 minutes ready in 3 hours

**1 (.25oz) package active dry yeast 2 Teaspoons salt**

**1 cup warm water 4 ½ cups bread flour**

**¼ cup white sugar + 1 tablespoon 2 teaspoons minced garlic**

**3 tablespoons milk ¼ cup butter**

**1 egg, beaten**

DIRECTIONS:

1. In a large bowl, dissolve yeast in warm water plus 1 tablespoon of sugar. Let stand about 10 -12 minutes, until frothy. Stir in sugar, milk, egg, salt and enough flour to make a soft dough. Knead for 6-8 minutes on a lightly floured surface or until smooth. Place dough in a well-oiled bowl, cover with a damp cloth and set aside to rise. Let dough rise 1 hour, until the dough has doubled in volume.
2. Punch down dough and knead in garlic. Pinch off small handfuls of dough about the size of a golf ball. Roll into balls and place on a tray. Cover with a towel and allow to rise until doubled in size – about 30 minutes
3. During the second rising, preheat grill to medium / medium low heat.
4. At grill side, roll one ball of dough out into a thin circle. Lightly oil grill. Place dough on grill and cook for 2 to 3 minutes or until puffy and lightly browned. Brush uncooked side with butter and turn over. Brush cooked side with butter and cook until browned – another 2 to 4 minutes. Remove from grill and continue the process until all the naan has been prepared.

NOTES:

1. To create more bubbles (traditional in India) add ½ teaspoon of baking soda and putting a lid on the pan it is rising in.
2. Add it to the hot melted butter and let it soak in for 10 minutes or so.
3. I made it in my bread machine on dough cycle, using only 3 1/2 cups of all purpose flour as recommended by others, then removed it, made the balls and let rise about 1/2 hour. The SECRET to getting them to bubble is - when pinching the balls, pinch half in each hand, put the two halves together and then make the ball. Let rise, roll out and fry in butter. One more thing. I made these on a Monday and I had five balls left over so I put the raw dough in the fridge in a zip lock bag and four days later, just floured a board and rolled them out without even letting them come to room temperature and they were just as good as the first time!
4. The trick to having it bubble up and not be tough and chewy is to roll it as thin as possible. Then when cooking it on the grill only cook it until the grill marks get dark brown, do not let the whole Naan brown. Aside from the grill marks, the rest of the Naan should still be white in color.
5. I used my baking stone and set my oven to 600 degrees rather than use the grill. The baking stone helped to give it the tandoori oven taste. The cooking time was considerably less though, taking about two minutes total, at most. I tried both regular butter and ghee (clarified butter) and found the ghee imparted more of the restaurant taste. Omitted the garlic.