

RECIPE 3 – BACON AND TOMATO SODA BREAD

This yeast free bread is easy to make and is a great way to use up either leftover ham or bacon and tomatoes. Delicious on its own or topped with cheese and ham for a snack or light lunch.



Serves 6-8

Ingredients

4 slices back bacon, chopped
4 spring onions, sliced
100g (4 oz) cherry tomatoes, halved
450g (1 lb) plain flour
1 tsp bicarbonate of soda
284ml carton buttermilk (or between 200 - 300ml milk)



Instructions

1. Preheat the oven to 220°C, gas mark 7.
2. Fry the bacon, spring onions and tomatoes for 3-4 minutes and allow to cool.
3. Mix the flour, bicarbonate of soda and 1 tsp salt in a large bowl. Mix in the bacon mixture. Make a well in the centre and pour in the buttermilk or milk. Using your hands lightly knead to form a dough which should be soft but not sticky (try not to over knead the dough). Mould into a large round loaf.
4. Place on a lightly greased baking tray and make a cross in the top with a knife. Bake for 30 minutes until golden and sounding hollow when tapped on the base.
5. Slice and serve with leftover roast meat, ham or cheese.

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