

Plainfields' Mayur NAAN

3 C. unbleached flour	3/4 t. salt
1/2 C. milk, warmed	2 t. sugar
1 egg. beaten	1 1/2 t. yeast
1 t. baking powder	2 T. Oil
1 T. yogurt	

Proof the yeast in 3 T. water and 2 t. sugar. Mix egg, salt, baking powder, oil, yogurt and add warm milk. Mix in flour and yeast mixture. Knead well for about 10 minutes. Place in warm place covered for about 2 hours. Preheat broiler. Knead the dough a little and divide into 6 balls. Roll out each ball the shape of a tear drop about 11" X 4". Place two breads on a greased cookie sheet. Cover and let rise for 15 minutes. Brush each Naan with a little water. Place Dough on a baking stone in your oven that has been pre heated at 500 degrees for At least 1/2 hour. Cook about 2 minutes or until golden brown. To serve brush with melted butter.

Paratha

2 cups paratha flour (found at indian groceries)
2 T oil
1 t salt
water to make a soft dough

Knead dough until smooth and not sticky. Let rest for 1/2 hour. Divide into 2 inch balls. Roll out to a 8 inch circle. Spread a little oil on the surface and then sprinkle with white flour and fold in half. Again spread the surface with oil and sprinkle with white flour and fold into a quarter. Add some flour to the rolling surface and roll out into a 8 to 10 inch circle. Heat a flat iron skillet to very hot and cook one side of the paratha. After 30 seconds flip the paratha and after 15 seconds drizzle some oil on the top and flip. The paratha will begin to puff up. Drizzle and flip one more time. Remove to serving tray.