

Italian Beer Bread

Adapted from *Cooking Light*

- 1/2 cup minced shallots
- 6 – 10 stalks green onion
- 3 garlic cloves, minced
- 3 cups all-purpose flour
- 3 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon salt
- ¾ cup grated Manchego cheese (OK, *technically*, Manchego is Spanish, not Italian. But it's one of my favorite cheeses. If you want to be very Italian, you can use Asiago, which is what *Cooking Light* suggested in their version.)
- 1 (12-ounce) bottle Italian lager-style beer (our preference is Peroni)
- 2 – 4 oz. finely chopped salami
- 2 tablespoons butter, divided
- Olive oil
- Cooking spray

Preheat oven to 375° and heat olive oil in a small skillet. Sauté the shallots and garlic until they just start to brown. Set aside.

Combine flour, sugar, baking powder, and salt in a large bowl. Stir together with a whisk and make a little well in the center. Add shallots, garlic, cheese, and beer into the well, mixing briefly.

Add the salami and green onions and mix in gently (don't over-mix the batter), until batter is just moist.

Coat a large (9 x 5 is good) loaf pan with cooking spray and pour the batter in. (Actually, it's very heavy and a bit sticky; it doesn't really pour, it kind of just flops in). Melt 1 tablespoon butter in the microwave (takes about 15 seconds) and drizzle it over the batter. Bake at 375° for 35 minutes. Melt and drizzle remaining 1 tablespoon butter over batter. Bake an additional 25 minutes or until deep golden brown and a wooden pick inserted into the center comes out clean. Cool in pan 5 minutes on a wire rack. Remove loaf from pan and cool completely on wire rack.