

Our State eats

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Icebox Dinner Rolls

Yield: 35 to 40 rolls.

- 6 tablespoons vegetable shortening, melted
- ½ cup granulated sugar
- 1 tablespoon salt
- 2 cups boiling water, plus ⅓ cup lukewarm water
- 3 (¼-ounce) packets dry active yeast
- 2 large eggs, beaten
- 5 cups all-purpose flour, plus more for dusting
- Butter, melted, for brushing

In a large mixing bowl, combine shortening, sugar, and salt. Stir in boiling water and let cool to lukewarm.

In a separate bowl, dissolve dry yeast in ⅓ cup lukewarm water. Add eggs and stir. Add yeast mixture to shortening and sugar mixture. Gradually add flour and stir until a stiff dough forms. Prepare glass bowl with cooking spray and place dough in the bowl. Cover with plastic wrap and refrigerate for up to 24 hours.



When ready to bake, place the amount of dough desired in a lightly greased bowl. Cover bowl with a clean dish towel and allow dough to rise until it doubles in size, about 2 hours. Knead dough on a lightly floured countertop until smooth and elastic, about 8 to 10 minutes. Cover dough again with a clean dish towel and let rest for 10 minutes. Divide dough into golf ball-size pieces. Shape pieces into balls and

place on a greased 9-inch round cake pan. Cover and let rise in a warm, draft-free place until balls have doubled in size, about 30 minutes.

Preheat oven to 350°. Bake for 20 minutes or until golden brown. Brush rolls with butter. Serve warm.

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