

RECIPE FROM *Savor ME* BY BETH BOLDEN



rosemary focaccia

1 3/4 cup warm water

1 packet (2 1/4 teaspoons) active dry yeast
(not instant active dry yeast or rapid rise yeast)

1 tablespoon sugar

**5 cups all purpose flour, plus
extra for kneading**

**1 tablespoon + 3/4 teaspoon
kosher salt, divided**

**3/4 cup extra virgin olive oil, divided,
+ more for oiling your bowl and drizzling on top**

1 tablespoon chopped fresh rosemary

1. Combine warm water, yeast, and sugar in a small bowl. Stir to dissolve sugar and yeast. Let sit for at least 10 minutes, until the mixture is foamy.

(This is called proofing the yeast. If it doesn't foam, your yeast is not fresh enough and it won't work.)

2. In the bowl of a mixer fitted with a dough hook, combine flour and 1 tablespoon of kosher salt. Mix briefly on low speed to combine. Add yeast mixture and 1/2 cup of olive oil.

3. Mix on low speed until dough comes together, then turn the speed up to medium and continue to knead for 5 to 6 minutes, until dough becomes smooth and soft. Sprinkle with a bit of extra flour if dough is too sticky.

4. Transfer dough to a clean, lightly floured surface. Knead by hand briefly until the dough comes together into a smooth ball.

5. Coat inside of a large bowl with about 1 teaspoon of olive oil. Place the dough in the bowl, flipping once so both the top and bottom are slightly slicked with oil. Cover the bowl with plastic wrap and put it in a warm, draft-free place until the dough has doubled in size, 1-2 hours.

recipe continued on back



recipe continued

6. Coat a 12" x 16" baking sheet with 1/4 cup of olive oil. Plop the dough onto the prepared pan and press it out with your hands to fit the plan. Once the dough is stretched, make impressions with your fingers to create the signature rocky texture.
7. Cover with plastic wrap and let rise until the dough has puffed up and doubled in size again, approximately 1 hour.
8. Preheat the oven to 425 degrees. Set your oven rack in the middle position.
9. Sprinkle the top of the dough with the remaining 3/4 teaspoon kosher salt and the chopped rosemary. Lightly drizzle 1-2 teaspoons of olive oil over the surface.
10. Bake until golden brown, about 20 minutes. Remove from the oven and cool in the pan for 15 minutes. Transfer to a cutting board and slice into squares.



EXCERPT FROM *Savor* ME BY BETH BOLDEN

Hands down, it was one of the best meals Damon had ever eaten. Even though he'd watched Xander prep it with his own two hands, it was a marvel that he'd done it with only those hands. It was a far better meal than any he'd ever had at Terroir, and that was prepared by an entire staff and countless pieces of expensive equipment.

Xander had come to his house with a bag of groceries and a knife, borrowed a pan and a pizza cutter, and had made an astoundingly delicious meal. It was talent and drive, all wrapped up in one package.

A cute package.

Damon had been telling himself not to notice—or if he was going to notice, then he should just ignore the attraction. But sitting across from Xander, staring at him in the candlelight, it was much harder than he'd imagined. Especially when he looked relaxed and much more at peace than he had that night a year ago.

At first he'd been too worked up himself to notice the anxiousness that Xander wore like a cloak. Or a very difficult-to-scale wall complete with archers equipped with fiery arrows and soldiers pouring boiling oil.

But tonight his guard had fallen a little, and despite everything, Damon wanted desperately to believe it was more than just quitting a job he'd really hated. Damon wanted to believe the smile on Xander's face had something to do with him.

"Thank you," Damon said. "If that was an audition, you nailed it."

"I know." He was a little smug, and it was more than a little adorable. The way his nose scrunched up, the eye crinkles, the expressive look in his dark brown eyes.