***ARGENTINE CHIMICHURRI BREAD\_\_***

1 C. water
1½ Tbs. white wine vinegar
3 Tbs. olive oil
1/2 tsp. cayenne pepper
1 tsp. Mexican oregano, crumbled well
2 garlic cloves, minced
3 Tbs. finely chopped onion
3 Tbs. chopped parsley
1½ tsp. salt
1 Tbs. sugar
3 Tbs. wheat bran
3 C. bread flour
2½ tsp. active dry yeast

Place all ingredients in ABM pan in order recommended by that manufacturer. Select the dough cycle.

Place finished dough in a 1½ lb. bread pan and allow it to rise for about an hour. Bake in cold oven set at 325oF and bake for 30 - 35 minutes.