***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.