

Yesterday's Mavens, Today's Foodies **page 41**

JERRY CONE'S BAGELS

Jerry Cone

"Going to Brenner's on Cherry Street for freshly baked bagels began for me when I was a kid and continued on into married life until Brenner Brothers Bakery disappeared. That was long before bagels could be found in every grocery store. And that's when I started to create, boli and bake those little holes with dough around them. When my grandson, Sam, wanted his "great papa" to let him help. I joyfully complied."

Makes 12 bagels

1 package dry yeast
1½ teaspoons kosher salt
3 cups all purpose unbleached flour
¾ cups water, lukewarm
2 tablespoons sugar
3 tablespoons vegetable oil
1 egg
4 quarts water for pot
Optional for brushing bagels:
1 egg white
1 tablespoon water

In an electric mixer, combine yeast and salt with 1 cup of the flour. Stir in lukewarm water and sugar. Add the oil and the egg. Beat until very smooth. Add the remaining flour, ½ cup at a time, to make a soft dough.

Remove the dough to a lightly floured surface. Knead a minute or two until dough is smooth and elastic. Place the dough into a lightly oiled bowl. Cover with a dish towel and let the dough rise at room temperature about an hour or until doubled in bulk.

Punch down and move to a lightly floured surface. Knead briefly. Divide the dough into 12 equal pieces. Roll each piece into a log about 6 inches long and ¾-inch thick. Pinch the ends together to make a circle. Place the bagels back on the floured surface and cover with a towel. Let rise 45 minutes.

Preheat oven to 375°.

Bring water to a gentle boil in a large pot. Slide each bagel into the water. After 30 seconds, flip them over and simmer for 3 minutes. Remove from the water with a large slotted spoon or spatula and drain on paper towels.

Place the bagels once they've drained onto a lightly oiled cookie sheet. If preferred, you can brush bagels with a mixture of one egg white and a tablespoon of water then sprinkle sesame or poppy seeds.

Bake at 375° for 10 minutes then increase temperature to 400° and bake for an additional 10 to 15 minutes until golden brown.