



FRIEDMANS
APPLIANCE

WOOD  STONE

HEARTH OVEN COOKING CLASS



PITA BREAD & SOUVLAKI

Pita Bread

Ingredients (makes 4 pitas):

- 2 cups all-purpose flour
- 1 tsp active dry yeast
- 1 tsp salt
- 1 tsp sugar
- $\frac{3}{4}$ cup warm water (110°F)
- 1 tbsp olive oil

Cooking Instructions:

- Knead flour, yeast, salt, sugar, water, and oil into a soft dough, about 5 minutes.
- Rest 1 hour until doubled.
- Divide into 4 balls, roll into $\frac{1}{4}$ -inch thick rounds.
- Bake on hearth oven floor or baking stone at 500°F for 5–7 minutes until puffed and golden.

Souvlaki (Pork Skewers)

Ingredients (serves 4):

- 1 lb lamb or pork cubes
- 1 onion (blended)
- 2 tbsp red wine
- 1 tsp paprika
- 1 tsp salt
- $\frac{1}{2}$ tsp pepper
- Skewers

Cooking Instructions:

- Marinate meat in onion, wine, spices for 2 hours