

William & Greg Family Recipes

Firefighter's Bread

Gregory Barton Syrone

3 C. Self-Rising Flour
½ C. Sugar
12 oz. Budweiser Beer (Bottle)
2 Tbsp. Butter (melted)

Butter a loaf pan and set aside. In a large bowl, combine flour, sugar and beer and mix well. The mixture should be sticky. Pour into a loaf pan and bake for 45 minutes.

At the last 5 minutes of baking, remove from the oven and brush the top of the loaf with the butter and return to oven.

Loaf pan.

Bake at 375°F for 45 minutes.

This recipe is In Loving Memory of George Beatty Syrone I (Love & Miss You Dad!).

<http://www.stormchasercenter.net/GeorgeBeattySyroneI.aspx>



August 19, 1938 – November 8, 1996