

Triple Onion Cheese Buns

Makes: 16 to 18 buns

Preparation Time: 30 minutes

Dough Resting Time: 2 hours

Cooking and Baking Time: 25 minutes



Ingredients:

For Dough

3/4 cup *Water*

1/2 cup *Milk*

1/4 cup *Butter*

1/4 cup *Honey*

3 1/2 to 4 cups *Bread Flour*

1 *Large Egg* - lightly beaten

4 teaspoons *Active Dry Yeast*

1 1/4 teaspoons *Salt*

For Filling

3 tablespoons *Butter*

1 tablespoon *Garlic* - crushed or finely chopped

1/2 cup *Chives* or *Green Onions* - thinly sliced

1/2 cup *Shallots* or *Red Onion* - finely chopped

1/2 cup *Onions* - finely chopped

4 slices *Turkey Bacon* - cooked and crumbled

2 to 2 1/2 cups *Habanero Cheddar Cheese* or *Gruyere Swiss Cheese*

Directions:

For Dough

1. In a small saucepan, combine water, milk, butter and heat until butter is melted without bringing it to a boil. Transfer to a large bowl and let cool until lukewarm or 110 degrees Fahrenheit.
2. Add honey, 1 1/2 cups of flour and stir with a wooden spoon or spatula until smooth.
3. Add egg, yeast and mix well till smooth. Keep this aside for 15 minutes.
4. Add salt along with 1 cup of flour and mix again.
5. Pour out to a clean surface and knead dough by adding remaining flour until it no longer sticks to the counter. Knead for 8 to 10 minutes by hand. (If using stand mixer, knead for 5 to 6 minutes by adding flour just until dough pulls away from the sides of the bowl)
6. Place dough in lightly greased bowl, turning once to grease top. Cover with plastic and let rise in warm draft free place for about 1 hour or until doubled in bulk.

For Filling

1. While dough is resting, heat butter in a skillet over medium heat. Add garlic and sauté for few seconds till fragrant.
2. Add all three types of onions and sauté until onions are translucent. Turn off the heat, add bacon, mix well and keep aside to cool.

Making Buns

1. Punch dough down and on lightly floured surface with a rolling pin, roll into approximately 12 x 24 rectangle shape.
2. Evenly spread onion bacon mixture and 1/2 of the cheese. Starting from the long end, roll dough tightly and pinch to seal seam and turn under.
3. Cut the dough log into 16 to 18 equal pieces and place each in a lightly greased muffin tin. Cover loosely with plastic and let it rise in warm draft free place for 1 hour or until doubled in bulk.
4. Preheat oven to 350 degrees Fahrenheit.
5. Top the buns with remaining cheese and bake for 15 to 20 minutes until nicely browned.
6. Allow to cool in muffin tin for 5 minutes. Remove from muffin tins and let cool on wire rack.

Note: Since I only have one muffin tin that fits 12 pieces, I kept the remaining pieces on a lightly greased tray.