Rosemary-Garlic Dinner Rolls

Soft, buttery rolls for the holiday table, brushed with garlic butter.

Makes: 12 rolls | Oven: 375 F | Time: 2 1/2-3 1/2 hr

Roll Dough

- 3 1/4-3 1/2 cups all-purpose flour (390-420 g), divided
- 2 1/4 tsp instant yeast (1 packet)
- 2 Tbsp granulated sugar
- 1 tsp salt
- 1 cup milk, lukewarm (100-110 F)
- 1 large egg, room temperature
- 1/4 cup butter, softened

Herbs / Garlic Butter

- 1 Tbsp finely chopped fresh rosemary, or 1 tsp dried, crushed
- 1/2 tsp garlic powder
- 2 Tbsp butter
- 2 small garlic cloves, finely minced
- Pinch of salt, optional

Trail Tater Method

1. Mix 3 1/4 cups flour with yeast, sugar, salt, rosemary and garlic powder. Add milk, egg and softened butter. Knead 8-10 minutes by hand (5-7 in a mixer), adding remaining flour only as needed for a soft, slightly tacky dough.
2. Place dough in a greased bowl, cover and rise until doubled, about 60-90 minutes. Grease a 9 x 13-inch baking pan.
3. Divide into 12 equal pieces. Pull edges of each piece underneath and pinch closed to form a smooth ball. Arrange seam down in 3 rows of 4.
4. Cover and rise 35-60 minutes, until puffy and nearly touching. Heat oven to 375 F. Bake 18-23 minutes, until golden and the center of a middle roll reaches 190 F.
5. While rolls bake, melt 2 Tbsp butter in a small pan over low heat. Add minced garlic; cook gently 1-2 minutes without browning. Add optional salt. Brush hot rolls with garlic butter; rest 10 minutes before serving.

Make Ahead

After shaping, cover tightly and refrigerate overnight (up to 12 hours). Before baking, let stand covered at room temperature until puffy, usually 1-2 hours. Bake as directed.