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Best Dinner Rolls

2 1/2	Cups warm milk
4	Tsp dry yeast
1/2	Cup sugar
1/2	Cup butter, softened
2	Tsp salt
2	Eggs
7	Cups flour
1/4-1/2	Cup butter (reserved)

- 1) Note: Due to its sticky nature, this recipe is best made in a standing mixer with a dough hook; the truly persistent could probably make this by hand with a bowl and a wooden spoon-- these rolls are worth the extra effort.
- 2) Sprinkle the yeast over the warm milk and let sit for approximately 5 minutes to proof.
- 3) Add sugar, 1/2 cup melted butter, salt and eggs; mix well.
- 4) Add flour and mix well.
- 5) Blend at medium-low speed for about 5-10 minutes, scraping down sides once or twice.
- 6) Cover bowl with plastic wrap and a towel; let rise in bowl about 1 hour or til doubled.
- 7) Remove the towel and plastic wrap and turn mixer on low to "punch down" the dough; if you wish, you can let the dough raise a second time as it makes for a more flavorful roll.
- 8) Remove the dough from the bowl and divide into 36 "plops"; The dough will be very sticky.
- 9) Place "plops", edges just touching, in a buttered 9x13 baking pan; don't bother trying to smooth out the "plops"-- they will smooth out as they raise.
- 10) Cover pan with plastic wrap and let rise til doubled, about 30-40 minutes.
- 11) Melt the reserved butter and drizzle over the top of the rolls before baking.
- 12) Bake at 400°F for 10-15 minutes or until golden.

Makes 36 Rolls

