

# SOURDOUGH 101 NOTES

1. Use a loose lid or cloth over your jar
2. Toss if moldy (white fuzzy or pink)
3. Put in refrigerator to slow fermentation. This is good if you're not going to use it for a few days.
4. Mark the level on your jar, so you know when it has increased enough.
5. Making bread – use a mixer with a dough hook, if you have one
6. Remember, sourdough starter is more forgiving than you think!