**Momma’s Hot Rolls** *(Submitted by James Green, Jr.)*

One of my fondest childhood memories was my mother, Cecelia Green’s hot rolls. She

wasn’t the greatest cook around, but she sure knew how to make good rolls. My father,

mother, sister, and I would have dinner at my grandmother’s house after church nearly

every Sunday. My mother’s contribution to the meal was the rolls. She would usually

prepare the rolls on Saturday, so my sister and I always found a reason to stay close to the

house to get a sample of the finished product. Sometimes, she would let us help mix the

ingredients, and after everything was mixed together, she would place the dough in a pan

or bowl, cover it with a tea towel, and put it on top of our piano to let it rise. The

following recipe will produce about two dozen lip-smackin’, finger-lickin’ good, hot

rolls. Enjoy!

**1 cup milk**

**½ cup sugar**

**1 cake compressed yeast**

**1 tablespoon honey**

**¼ cup butter**

**3 eggs**

**½ teaspoon salt**

**5 ½ cups enriched flour, sifted**

**¼ cup solid vegetable shortening**

**½ cup melted butter**

Preheat oven to 425 degrees. In a medium saucepan, heat milk until small bubbles form

on side of pan, and cool to lukewarm. Add yeast to milk and stir until dissolved. In a

large bowl, cream butter, salt, and shortening; gradually add sugar and honey. Add eggs,

one at a time, and beat well. Gradually add flour, alternating with milk mixture, mixing

well after each addition. Beat for two or three minutes after final addition. Place in a

greased bowl, cover with a tea towel, and allow to rise in a warm place for one hour or

until double in bulk. Cover tightly with plastic wrap and refrigerate several hours or until

chilled. Turn out onto a floured board, roll out to a thickness of ½ inch, and cut out with

floured biscuit cutter. Re-roll the scraps and cut again until all dough is used. Place in a

greased pan, brush with melted butter, and let rise until double in size, about 35 minutes.

Bake 10 to 15 minutes or until golden brown.