

## **MEAT PIROSHKI**

*adapted from Cooking for Kaz: Meals for Hope, Volume 2*  
***The Cooks Next Door***

### **Meat Filling:**

1 med. onion, diced  
1 T. oil or butter  
8 oz. ground beef  
salt & pepper to taste  
pinch of nutmeg  
fresh herbs (opt.)  
1 egg

Brown the onion and ground beef together with oil or butter if needed. Add seasonings. Allow to cool. Add egg. Stuff in piroshiki dough as described below.

### **Dough:**

1 1/2 tsp. dried yeast  
pinch of sugar  
5 Tb. warm water  
5 Tb. butter, softened  
1 lb. (about 4 c.) flour  
1 tsp. salt  
8 T. milk  
2 eggs, beaten

Preheat oven to 375 degrees. Dissolve yeast and a sugar in the warm water. Mix in the softened butter, flour, salt, milk, and eggs. Knead into smooth dough (I let my mixer do the kneading). Leave to rise until it has doubled in volume. Punch down. Roll out dough until quite thin. Cut out in small circles and brush the inner edges with milk. Stuff with filling and fold into semi-circle or canoe shape. Bake for 10 minutes until golden brown.