

Sparkle Kitchen

Calley's Bierocks

Dough

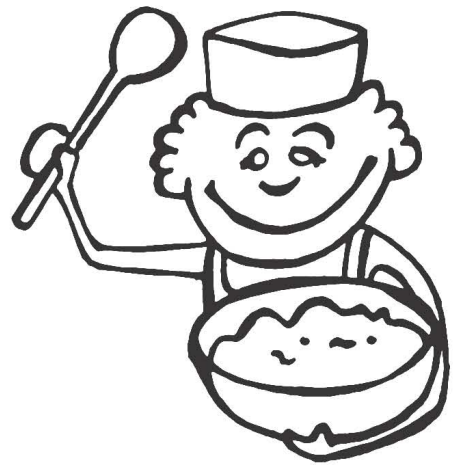
2 pkgs yeast
1/2 cup warm water
1/2 tsp sugar
2 eggs
2 1/4 cups milk
1/2 cup butter
1/2 tsp. salt
1/2 cup sugar
5-6 cups flour+

Dissolve the yeast in the water with the sugar, and let it sit until it's foamy. Add the eggs, milk, salt, sugar, and butter. Then add the flour to make a soft, but not sticky dough. Cover and let the dough rise for about an hour. Knead down the dough and let it rise again. Then roll the dough out to 1/4 inch thick, and cut into 6-inch wide squares.

Filling

2 lbs ground beef (you can also sub sausage for some of the ground beef)
1 medium onion, chopped
3-4 lbs shredded cabbage
salt and pepper

Cook the ground beef with half of the onion. Cook the cabbage with the other half of the onion until it's translucent. Drain any fat off of the meat and any liquid off of the cabbage so that the filling is pretty dry. Add everything together and cook for 5 more minutes.



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Assembly

Put 2-3 heaping tablespoons of filling in the center of each dough square, making sure that you can still pinch all four corners together in the center. Pinch the corners together to enclose the filling, flip the bierock over, and arrange it pinched side down on a greased cookie sheet. Bake at 400 degrees for about 15-20 minutes, or until the tops are nicely browned.

Enjoy a few while they're warm and delicious, then wrap the rest and freeze for later.