

## **Kraut Rundzas (Bierochen)**

Clayton Schmitt, e-mail message to Michael Miller

4 servings

- 1 lb lean ground beef
- 2 ea loaves frozen bread dough\*
- 1 ea large onion, finely chopped
- 1 ea sm. head of cabbage, shredded
- 3 tsp shortening
- 1 salt & pepper to taste

\* Or substitute your favorite 2 loaf bread dough recipe.

Melt Shortening in skillet. Add beef, cabbage and onion. Cook until cabbage is nearly done. Do not brown. Drain, salt and pepper to taste. Roll bread dough, which has risen once to 1/4-inch thick. Cut in 5 to 6-inch squares.

Place 2 to 3 heaping T of mixture on each square; bring corners together and pinch sides shut. Let rise 20 minutes. Bake at 375 Deg. F. for about 20 minutes or until brown. Brush tops with melted butter as the dough cools.