

Runzas

David Lininger, e-mail message to Michael Miller

Dough

2 cups water
1/2 cup sugar
1 Tablespoon salt
1/2 cup shortening

Boil the first 3 ingredients for 3 minutes. Then add shortening and let cool to lukewarm, while preparing the following:

1 pkg. yeast
2 Tablespoons very warm water
2 eggs, beaten

Dissolve yeast in water and add eggs and then add to the above ingredients. Gradually add 6 to 6 1/2 cups flour to make stiff dough. Knead 5 minutes. Put in greased bowl, grease top, cover. Let rise till double. Punch on knead down. Let rise again. Divide into 16 equal parts. Roll each piece into 6 inch by 8 inch rectangle (as thin as possible). Put 3/4 cup filling on each piece. Fold over and pinch to seal. Brush tops with melted butter and let rise a short while. Bake 20-30 minutes at 350 degrees until golden brown. Can be cooled, wrapped in foil and frozen.

Filling

2 lbs hamburger
2 medium onions, chopped
2 teaspoons salt
2 teaspoons pepper
1 medium cabbage, finely shredded

Fry hamburger with onions, salt and pepper. Remove from pan. Steam cabbage in the same pan. Mix hamburger and cabbage. Cook over low heat for 20 minutes; cool.

My wife's recipe