

Granny J's Super Bierocks



Filling:

2 lb. hamburger (I salt and pepper it a little while frying)
1 large chopped onion (or use onion powder to season)
1 can sauerkraut
1 can cream of chicken soup or cream of mushroom soup (I use both sometimes if I have more hamburger)
(Have about 12 slices of cheese handy too)

Brown hamburger and onion. Drain. Stir in soup and sauerkraut. Set aside to cool while you make dough... (sometimes I make this while the dough is rising... just so it's not hot when you put the filling on the raw dough. It won't seal right when you try to stretch the dough over it all and pinch it closed on the bottom.)

Note: Sometimes I make a few without sauerkraut or cheese because that's the way Shannon likes it. You can also make up your own filling to bake inside... Whatever sounds good to you!

"Savory Hamburger Buns" for dough...

2 pkgs. yeast
½ c warm water
1 ½ c milk
½ c soft shortening
½ c sugar
1 t salt
½ t celery salt (if it's handy)
½ t spaghetti sauce seasoning (if it's handy)
2 eggs beaten
about 7 c flour

I make warm water for yeast (like baby bath water) and stir in a little flour leaving it sit while I beat the eggs. Gradually, I mix in the rest of the wet and dry ingredients adding flour until dough isn't sticky, but firm (feels like a baby bottom:) Knead and form a ball. Put a clean dishtowel over bowl and let rise until double the size...

Punch down dough. Roll half of it at a time, as thin as you can without making holes. Cut into 6 squares. Place 1 cheese slice on each square and about 1/2 cup hamburger filling - pull sides up and pinch dough closed. Put pinched side down on a cookie sheet and let rest a few minutes. Sometimes I pull off excess dough on the bottom so it's not too thick but I can still pinch it closed.

Bake at 400 for about 15 minutes until tops are nice and brown. It's okay if some cheese melts out...

Great summer meal served with watermelon:)

