

Leatrice's Kraut Runza

Dough

1/3 cup warm water

1 Tbsp. yeast

1 tsp. sugar

Mix together and set aside to rise.

- Heat 1 cup milk and 1/2 cup butter until butter is melted. (I put it in the microwave). Add 1/2 cup sugar and 1 tsp. salt. Mix together and cool.
- Beat 3 eggs, add cooled milk mixture and yeast mixture.
- Add 5-6 cups flour until dough is no longer sticky. Cover dough and let dough rise until doubled, about 3 hrs.

Patrick

Filling:

- Brown 1 1/2 lb. hamburger
- Add 1/2 chopped med size onion, and 1/3 head cabbage, chopped
- Salt and pepper to taste. Cover and simmer until the onion and cabbage are tender and transparent.
- Drain off liquid and cool mixture.



To make sandwich

- Roll out an amount of dough to about 5" in diameter.
- Place a large spoonful of hamburger in center.
- Bring up edges and pinch together.
- Turn upside down on greased cookie sheet, flatten with your hand, and bake 20-25 min at 350° or until lightly browned.

Enjoy