

Title Pierocks

Serves 30

Favorite recipe from Audrey Austin

Ingredients

5 lbs ground beef

8 cups shredded cabbage

2 pkg onion soup mix

1 Tbsp garlic powder or spike

1 Tbsp pepper

1 Tbsp beef bouillon

1 c monterrey or mozzarella cheese

Cook beef until browned. Drain. Shred cabbage, meat about 5 min too soft. Pour on top of beef to drain. Pour all in lg bowl & mix with remaining ingredients. Scoop about 1/2 cup per 4x4 square. Bake 375 until brown about 12 min.

Bread Dough

In a microwave bowl melt 1/4 c butter in 1 c milk

Add 3 cups cool water. Add 2 Tbsp sugar

& 1 Tbsp salt. Stir, water should warm to the touch.

Add 1 Tbsp yeast & stir until dissolved.

Stir in 3 cups flour. Then add flour

until dough easy to handle. Knead lightly

light rise until double. Roll 1/2 into rectangle

Notes Cut in 4x4 squares. Stuff & pinch

shut. Place 3" apart on cookie sheet

Bake 375° until brown