

Kreplach

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  1 h

Serves:  12

Contains:   

Preference: Meat

Difficulty: Medium

Occasion: Purim, Sukkot,

Yom Kippur

Source: The Heimishe

Kitchen (Nitra Cookbook)

Cuisines: Ashkenazi

Ingredients (11)

Dough

- 2 and 1/2 cups flour
- 2 eggs
- 1/2 cup water
- 1/2 cup oil
- pinch of salt

Filling

- 1/2 pound chopped beef, chicken or turkey
 - 1 small onion, minced and sautéed
 - 1 egg
 - 1/4 cup Gefen Bread Crumbs
 - 1/4 teaspoon salt
 - 1/4 teaspoon pepper
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Start Cooking

For the Dough

1. Combine ingredients for dough. Mix until smooth.
2. Roll out, on a well-floured surface, to eighth-inch thickness. Cut into three-inch squares.

For the Filling

1. Combine ingredients for filling.
2. Place one teaspoon filling onto each square. Fold the dough over. Press with tines of fork to seal.
3. Drop into boiling, salted water. Cook for 20 minutes.
4. Remove with slotted spoon, drain well.
5. Serve in chicken soup.

Credits

Styling and Photography by Faigy Feldman