

## ***Pelmeni (Boiled Dumplings)***



### **INGREDIENTS**

1. 1 <sup>1</sup>/<sub>2</sub> cups flour
2. 2 eggs
3. 1/2 cup water
4. 1/2 teaspoon salt
5. 1/2 pound ground beef
6. 1/2 pound ground pork
7. 2 medium onions, finely chopped
8. 1 teaspoon salt
9. 1/2 teaspoon black pepper
10. Garlic to taste

### **Method:**

1. **Dough:** Combine the flour, eggs, water, and 1/2 teaspoon salt. Knead mixture. Let rest for 30 minutes. Roll the dough into a thin layer and cut into small circles.
2. **Filling:** In separate bowl, mix the ground beef, ground pork, onions, 1 teaspoon salt, pepper, and garlic together. Place a small amount of meat in the center of each circle of dough. Fold the edges of the dough over the meat to form a ravioli-shaped dumpling.
3. Boil the *pelmeni* in salted water for 7 minutes, or until they float to the surface.
4. Serve them with sour cream or in broth.