



## Kreplach

Dumplings, pierogies, kreplach -- I find it so interesting that cultures world-wide have a version of this dish. (In my childhood home, they were steamed and then served in soup. If there were any leftovers, we fried/gobbled them up!) For some Jews, it is customary to eat kreplach on Purim and on Erev Yom Kippur.

### Ingredients:

#### Dough:

1  $\frac{3}{4}$  c flour  
2 eggs  
3 Tbsp oil  
a pinch of salt

#### Filling:

1 c ground meat (you can substitute chicken or turkey)  
1 small onion, grated  
Oil for sautéing

### Directions:

1. Filling: Sauté the onion until golden brown. Add meat until it is fully browned. Set aside.
2. Dough: Combine all of the ingredients until the dough forms. Cover and refrigerate for one hour.
3. Roll out the dough into a thin layer (you may require additional flour to prevent sticking). Cut the dough into 3-inch circles. Place a spoon full of meat filling into the center of the dough. Lift sides and pinch. To keep the seams closed, pinch the sides with wet fingers.
4. Add the kreplach to boiling for 20 minutes until they float to the top. Note: You can make the kreplach directly into your boiling chicken soup.

**Makes approximately 18 kreplach.**