

Khinkali

Ingredients

2 c Flour
1 t Salt
1 Egg (beaten)
3/4 c Water
1 lb Ground Beef
1/2 Onion (minced)
2 clv Garlic (minced)
1/4 c White Wine
1/2 t Cumin
1 t Caraway Seeds
1/2 t Ground Black Pepper
1 t Thyme (minced)
1 T Parsley (minced)

Instructions

1. In a large bowl combine flour, 1/2 teaspoon salt, 1 egg and 1/2 cup water to form a dough. Sprinkle flour on a board and knead the dough until it becomes smooth and slightly elastic. Wrap in plastic wrap and place in the fridge for 30 minutes.
2. In another bowl place beef, onion, garlic, white wine, 1/4 cup water, cumin, caraway, 1/2 teaspoon salt, pepper, thyme, and parsley and combine well. Cover the bowl with plastic wrap and place in the fridge for 30 minutes.
3. When dough is ready, divide into two portions and roll each one until it is about 1/4-inch in thickness. Use a metal cookie cutter or the rim of a coffee cup to cut out 8-10 rounds.
4. Take each circle of dough, and on a floured

Khinkali

board, roll out until they are a circle about 3x the original size. Place a tablespoon of the filling in the center of the dough, and gently pleat the sides so that the top of the filling is completely covered. Squeeze the knot together to make sure it is a firm seal. Set aside and cover with damp paper towel and fold the rest.

5. Bring a large pot of salted water to a boil.

Once the water is boiling, stir the water with a large spoon in a circular motion to create a whirlpool. Add the dumplings.

6. You may need to gently move them around with a wooden spoon if they stick to the bottom of the pot. Cook for 8 minutes. As they are cooked, they should rise to the surface of the water. Remove from the pot using a slotted spoon so the

Khinkali

dumplings drain. Place on a serving platter and serve warm.

â€œ