

# Bierocks

## Ingredients

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2 1/4 t Yeast	1/4 c Water (warmed)
1/2 c Milk (warmed)	1/3 c Unsalted Butter (plus 2
tablespoons)	1 T Sugar
2 1/2 t Salt	2 Eggs
4 1/2 c Flour	1 lb Ground Beef
1 c Onion (diced)	4 c Cabbage (shredded)
1 t Caraway Seeds	2 clv Garlic (minced)
1/4 c Dill (chopped)	3 T Pickle Brine
0 ds Ground Black Pepper	

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1. In a small bowl add water and yeast, wait 5 minutes until it blooms. In the bowl of a stand mixer add milk, 1/3 cup butter, sugar, and 2 teaspoons salt then mix well with a spoon. Add in yeast mixture then put on dough hook and mix until combined.
2. Add eggs then mix again until combined. While mixer is going add flour slowly. Once you've added all the flour, let the mixer go on low for 10 minutes. Turn it off then cover and let sit for 90 minutes.
3. In a large pan brown the ground beef over medium heat then add onions and cabbage. Saute for another 5 minutes then add caraway, garlic and dill. Cook for an additional 15 minutes then stir in pickle brine. Season with 1/2 teaspoon salt and dash pepper to taste then remove from heat and set aside.
4. After the dough has risen, punch it down, and let it rest for 10 minutes. Divide dough into 10 balls.
5. Roll each doughball into a circle, about 8 inch in thickness. Scoop 3/4 cup of filling onto a dough circle, then tightly pull up the edges, pinching to seal. Place, seam side down, onto a parchment paper-lined baking sheet. Repeat for the rest, leaving 2 inches of space in between each bierock.

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6. Loosely cover bierocks with a kitchen towel and leave in a warm, draft-free spot for 20 minutes. Preheat your oven to 375 degrees. Melt 2 tablespoons butter in the microwave. When the bierocks are nice and puffy, gently brush with melted butter. Bake for 20–25 minutes. Cool slightly before serving.