

PIROZHKI

Ingredients

- 12 frozen Rhodes rolls (must get out at least 4 to 5 hours before use)
- 1 lbs. ground beef
- 1/2 a small to medium sized onion (I used purple onion)
- Salt, pepper, garlic salt, chili powder (just to taste)
- About 1 1/2 tablespoons Worcestershire sauce
- About 2 – 3 tablespoons flour
- 1 tablespoon butter
- 6 pieces of cheese cut into one inch cubes (can make with out)

What to do:

1. To make; Pre-heat oven to 350 F
2. Dice onion, make the pieces as small or as big as you would like. Place butter and diced onion into a non-stick pan over medium heat, once onions start to become translucent add ground beef.
3. Cook until ground beef is done. Add Worcestershire sauce and seasonings, cook until everything is fully incorporated.
4. Remove from heat and sprinkle in flour. Make sure your flour mixes fully, this will make your meat mixture thick and 'sticky' like.
5. Prepare a cookie sheet with spray such as Pam or simply spread some oil.
6. Once roll dough is defrosted combine two of them to make one, stretch out over your hand and fill with 1/16 to 1/8 cup of meat and a piece of cheese.
7. Close dough, making sure to pinch edges together completely. Place seam down on cookie sheet.
8. Once all six are complete cook for 20 to 25 minutes or until golden brown.