

Bierocks

Ingredients

For the dough

- 3 cups bread flour
- 2 tsp dry active yeast
- 1 egg, lightly swished
- 1 tsp salt
- 1/4 cup vegetable oil
- 1/4 cup sugar
- 1 cup water

For the filling

- 1 Tbsp cooking oil
- 1 lb ground beef
- 8 oz shredded cabbage or coleslaw mix
- 1 onion, finely chopped
- salt to taste
- 1 tsp black pepper
- hot pepper sauce to taste
- 1-2 cups shredded Cheddar cheese
- butter (optional)

Directions

For the dough

Place all the ingredients in the bowl of a bread machine. Set in the dough cycle.

For the filling

Heat oil in a frying pan over medium-high heat. Add ground beef and cook until brown. Drain any extra fat. Stir in the cabbage and onion. Season with salt, black pepper and hot sauce and cook until the vegetables are soft. Let cool down.

For the bierocks

Preheat oven to 350°F. Grease a baking sheet or glass baking dish

Grab a handful of dough and roll it into a square on a lightly floured working surface. Add filling to the center and top with shredded cheese. Fold edges onto the filling forming a packet. Place on the baking sheet. Repeat with the rest of the dough and filling.

Bake until golden brown, around 30 minutes. Rub tops with butter if desired.