

# KRAUT KUCHE (CABBAGE BUNS)

## INGREDIENTS

### DOUGH

2 cups warm water  
1 pkg. dry yeast  
2 Tbsp. sugar  
1 Tbsp. salt  
5-1/2 to 6 cups all-purpose flour  
2 Tbsp. shortening

### FILLING

3 lbs. chuck roast, roasted and ground  
3 large white onions, coarsely sliced  
3 lbs. cabbage, coarsely sliced  
2 Tbsp. oil  
Salt and black pepper to taste



To make the bread in a large mixing bowl, combine the water, sugar, salt, shortening, and yeast with three cups of flour. Beat vigorously for several minutes. Fold in the remaining flour and let rest for about 5 to 10 minutes. Remove from bowl and place on a lightly floured surface. Knead the dough for 10 minutes, or until it is smooth and elastic. Place the dough in a greased bowl and set aside to allow the dough to rise, doubling its size. For convenience, frozen bread dough can be substituted.

Preheat the oven to 350 degrees. For the filling, add oil to a frying pan, then onions and layer

cabbage on top. Cover and sauté until tender, stirring as needed. Bacon fat may be brushed on top if desired. Set the filling aside to cool.

When the bread dough has risen, punch it down and pinch off pieces large enough to roll into four or five inch squares. Put a heaping spoonful of filling into the center of each dough square. Bring the corners together and seal the edges. Place the buns in a greased pan with the sealed edges down. Allow to rise. Bake in a 350 degree oven for 35 to 45 minutes, or until the buns are nicely browned. Each bun is a serving.

**SERVES 30 TO 36**