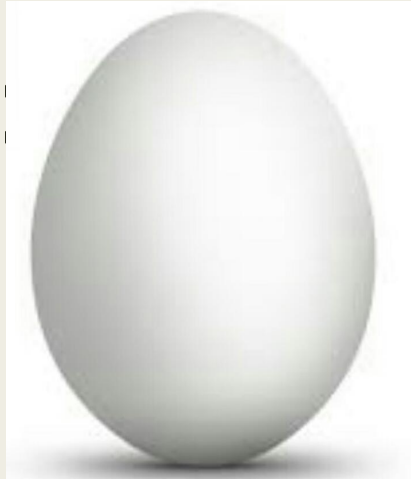




DUMPLINGS
RUSSIAN NATIONAL
DISH

Ingredients

1. 1 egg
2. 1 onion
3. 3 glass a flour
4. Pepper
5. Salt
6. 200g Minced meat
7. 1 glass a boiling water



Whisk the egg. Add flour, mix. Pour in a glass of boiling water and mix well with a fork. Leave the dough for 20-40 minutes.





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Minced meat mix onion,
salt, pepper



Roll the
dough into a
sausage.
Cut it into
several
pads.



From each roll
out a thin circle
in the center,
place a teaspoon
of meat and
form a dumpling.



Repeat
this with
the
remaining
Dough
and
minced
meat.



Boil water.
Salt to taste.
Boil a few
minutes.
Serve with
sour cream.



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Enjoy your meal !!!