

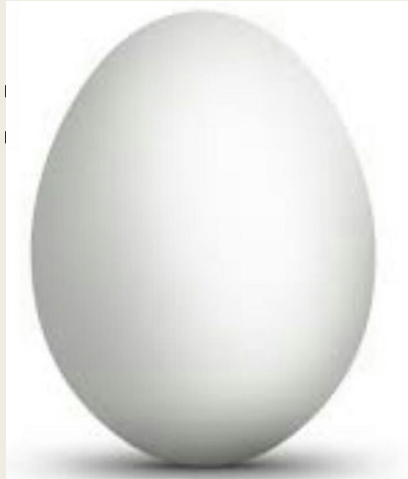


# DUMPLINGS

## 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.







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.



Good-Menu.Ru



***Enjoy your meal !!!***