

PIROZHKI (пирожки) WITH RICE AND MUSHROOMS

1 package yeast

3 ounces butter

1 cup milk

2½ cups flour (about)

2 eggs

1 tablespoon sugar

½ teaspoon salt

Soften yeast in some warm milk and let it rise, then pour in the rest of the milk. Put in sugar, salt, eggs, melted butter and flour, knead 20-30 minutes and let it rise in a warm place until doubled in bulk.

Form two inch roll of dough, cut into inch wide pieces, put the filling in the middle of the pieces, turn sides over and bake in a hot oven (425° F for 15 to 20 minutes)

FILLING:

1½ cup rice
4 ounces dried imported mushroom
2 tablespoons butter

1 large onion
Salt & Pepper

Cook rice, separately cook the mushrooms in water high enough to cover them. Chop the mushrooms fine, fry finely chopped onion until brown, mix all together, season with salt and pepper to taste.

-Mrs. C. Olshevsky