

**Pīrādziņi “Piedogs” • By Justin Scardina**

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**Sour Cream Dough**

1/2 C Sour Cream

1 C Warm Water, slightly above room temp. 110-115F

2T Sugar

1 1/4 t Salt

3 C All purpose Flour

3 t Yeast

**Meat Filling**

1 lb Bacon, best you can afford, diced finely

1/2 lb Smoked Ham, again best you can afford, diced finely

2 yellow onions, finely diced

Black Pepper, loads for freshly ground black pepper

**Procedure:**

Start the dough... mix the warm water, yeast, sugar to together and allow to sit to proof the yeast about 8-12 minutes. In the mean time, stir the flour and mix in salt in a large bowl and make a well in the center of the flour. Now mix in the sour cream in the yeast/water mix until well combined. Add that mixture to the flour and mix gently until the flour comes together in a elastic ball. Transfer to a new, oiled bowl and cover with plastic wrap or a towel. Allow to rise in a warm area for at least an hour.

In the mean time, chop all the bacon, ham and onions and mix well to combine. Liberally season with freshly ground black pepper, mix again and set aside until ready to use.

Now take the dough and knead for 5-10 minutes. Again place in an oiled bowl and allow to rise again. After a half hour, the dough will be ready. Take a 1/4 of the dough out on a floured surface and, using your hands, flatten a section at a time. Usually we would use a water glass to cut out 1-2" circles of dough to stuff with our filling. Fill the circle with 1 to 1 1/2 teaspoon of the meat filling and fold the dough over the meat to make a dumpling shape. Repeat until you run out of dough or filling.

Preheat an oven to 350 F. Arrange your dumplings in a single, spaced out layer on a sheet tray. Bake for 15-20 minutes until golden brown on the outside. Make sure to check them after 10 minutes to rotate the sheet tray. Enjoy warm and stuff your face!