

Grams Virtinya Recipe



For the meatballs:

2 3 pounds of hamburger
1 yellow onion, finely grated or minced
a pinch of salt & pepper

Mix all together & use a small teaspoon to scoop the mixture, rolling into small meatballs about the size of a quarter.

For the dough:

3 eggs
1 cup whole milk
a couple dashes of salt
3+ cups of sifter flour

beat the eggs in a large bowl with a whisk until almost frothy. Mix in the milk & salt. Sift in 3 4 cups of flour, stir with a spoon (don't over stir or knead with fingers because it makes the dough tough).

Keep sifting in more flour until the dough is a little sticky but doesn't stick to hands. Roll it out onto floured surface , and roll to 1/8" thickness.

Place a line of meatballs about 1 inch from edge of dough, spaced about an inch apart. Fold edge of dough over meat, blanketing the meatballs. Cut around each meatball, pick up each & seal the edges around cut mark, then pinch & twist the tough to flute the edges on 2 sides.

Work quickly dough dries out fast.

Drop dumplings into large pot of boiling water . When water returns to a boil, cook for 15 to 25 minutes, stirring carefully so you don't break them open.

Serve with melted butter, or onion sautéed in butter.