

Khinkali (Pork Dumplings) Yields 12 servings (@2 dumplings/person)

4 cups flour
1 ¼ tsp salt
1 ¼ cup warm water

Filling:

1 lb pork (ground)
½ tsp pepper
1 ¼ tsp salt
pinch paprika
¼ tsp ground caraway
3 small onions ground
½ cup beef bouillon

Combine flour, salt & water to form paste. Knead 5 minutes & cover. Let rest 30-40 minutes. Mix ground meat & spices, ground onions. Knead in bouillon. Divide dough into 25 (175) pieces. Roll each piece into 6" diameter. Fill with 2 Tbsp filling. Gather top together, pinch & twist to seal. Cook in boiling, salted water 12-15 minutes. Serve hot.