

## Baperruku & Baperrusi

### STEP #1

Ingredients {  
2 CUPS FLOUR  
1 EGG YOLK  
1 TABLESPOON OIL  
1 FREE EVENING

MIX FIRST 3 ITEMS & ADD 5 OUNCES OF WATER IN MIXING BOWL.

KNEAD VIGOROUSLY IN BOWL UNTIL YOUR FINGERS GET NUMB, OR PREFERABLY UNTIL THE MIXTURE LOOKS LIKE DOUGH.

PLACE SOME FLOUR ON A KNEADING-BOARD & CONTINUE TO KNEAD FOR 3 MINUTES

WRAP IN ALUMINUM FOIL & LET STAND FOR 30 MINUTES. (JUST THE DOUGH - NOT THE BOARD), NOTE THE TIME.

STEP #2 PEEL 2 to 3 RED POTATOES WHICH ARE ABOUT THE SIZE OF AN OFFICIAL HARD BALL.

PUT INTO A POT OF SALTED WATER (1 TSP SALT) & BRING TO A BOIL.

CHECK IF POTATOES ARE DONE WITH A FORK.

DRAIN OFF WATER. PUT POT BACK ON STOVE AND USE A LOW FLAME TO DRY OFF EXCESS MOISTURE. IT IS IMPORTANT NOT TO BURN THEM.

(pg 2 of 4)

ADD 1 SLICE OF YELLOW AMERICAN CHEESE & MASH.

WHEN FULLY BLENDED, ADD 4 OZ OF PHILADELPHIA CREAM CHEESE & MASH AGAIN.

TASTE & ADD SALT IF YOU WISH (BUT REMEMBER... YOU ONLY GET ONE WISH). PUT THE POTATOES ASIDE.

### STEP #3

AFTER THE ALUMINUM-CLAD DOUGH HAS BEEN SITTING FOR 30 MINUTES, TAKE HALF OF IT & ROLL IT OUT WITH A ROLLING PIN. AIM FOR A DISK ABOUT 15" IN DIAMETER AND ABOUT  $\frac{1}{16}$ " IN THICKNESS. NOTE: ADD FLOUR SPARINGLY AND ONLY WHEN NECESSARY TO AVOID STICKING TO THE PIN OR BOARD.

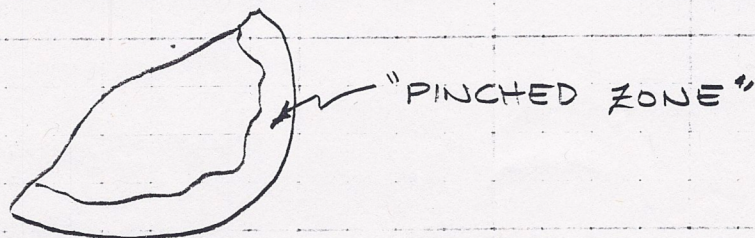
CUT OUT AS MANY 2 to  $2\frac{1}{2}$ " DIAMETER DISKS OUT OF THE ROLLED DOUGH AS YOU CAN. YOU DON'T HAVE TO USE SCISSORS... THE LIP OF A GLASS IS FINE.

TAKE THE REMAINING DOUGH (WHICH IS STILL IN THE FOIL) AND REPEAT STEP #3.

### STEP #4

THE POTATOES SHOULD BE COOL BY NOW.

FOLD ABOUT 1 FULL TSP. OF POTATOES INTO EACH 2 -  $2\frac{1}{2}$ " DISK AND CLOSE OFF THE EDGES BY "PINCHING" THE DOUGH:



(pg 3 of 4)

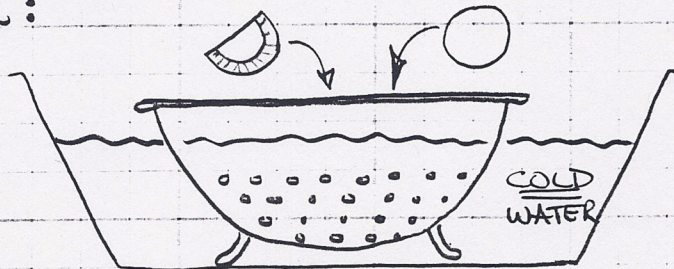
PLACE THEM ON A LINEN TOWEL SO THAT THEY DON'T TOUCH EACH OTHER.

YOU'LL PROBABLY RUN OUT OF POTATOES BEFORE YOU RUN OUT OF DOUGH, BUT DON'T WORRY. THE DOUGH WITHOUT ANY FILLING IS CALLED Bapexwru. JUST PLACE THE ROUND DISKS ON THE LINEN TOWEL ALSO. (YOU CAN SERVE THESE TO YOUR IN-LAWS).

STEP #5 BOIL ABOUT 5 QUARTS OF WATER IN A LARGE POT. ADD 1 TSP SALT TO WATER.

PUT A MAXIMUM OF 20 "Bapexwru" (the potato filled things) INTO THE POT & WAIT FOR THEM TO RISE. DO NOT EXCEED 2 MINUTES. (IF THE PHONE RINGS, DON'T ANSWER IT... AVERAGE PHONE CALL IS 3.7 MINUTES).

STEP #6 FILL YOUR SINK UP WITH COLD WATER & PUT A STRAINER IN IT. ONE BY ONE YOU HAVE TO QUENCH THE Bapexwru & THE Bapexwsi:



SHAKE STRAINER SIDE-TO-SIDE / UP & DOWN UNTIL NONE ARE STUCK TO EACH OTHER. (NOTE: IF YOU STOP SHAKING BEFORE THEY ARE COOLED DOWN ENOUGH, THEY WILL HAVE A TENDENCY TO STICK --- BAD SCENE).

STEP #7

CON SOMEONE INTO CHOPPING UP A FEW ONIONS INTO FINE PIECES. FRY THE ONIONS IN BUTTER. (THIS STEP SHOULD HAVE BEEN DONE EARLIER BECAUSE IT TAKES A LITTLE WHILE).

Serve the Bapexhuku and Bapexusi hot with the onion topping. If you like sour cream, it goes well also.

Enjoy!