

KHINKALI JAZZ BASS STYLE DUMPLINGS

*Improvised Georgian Beef Dumplings
shared by Joseph Goldfrank/Kinga Dobolyi.*

PREP: 20-30 minutes

COOK: ca. 8 minutes in boiling water

SERVINGS: 3-4



INGREDIENTS:

Dough:	2 C. bread flour ½ C. water	1 large egg, beaten ½ tsp. fine sea salt
Filling:	½ lb. 80% lean ground beef ½ small onion chopped 1 garlic clove chopped 2 Tbsp. unsalted butter 1 tsp. ground cumin 4 tsp. cilantro (vary spice amounts to taste)	1 tsp. fine sea salt ¼ tsp. mild thyme ¼ tsp. coriander ¼ tsp. caraway seeds ¼ tsp. freshly ground pepper ¼ tsp. red pepper
Boil:	2 bay leaves	salt

DIRECTIONS:

Mix all ingredients for dough, knead with mixer for two minutes or knead by hand for about ten minutes.

Pulverize onions, garlic, and all spices in processor; melt butter in microwave; combine all filling ingredients with beef until well mixed.

Form dough into small pieces slightly smaller than a golf ball, flour well, and roll out flat.

Put a small amount of filling into each dumpling wrapper and form creatively into dumplings.

Bring a kettle of water to boil with bay leaves; salt once boiling.

Boil dumplings until they float; remove from water. Serve with fresh cracked black pepper, soy sauce, sour cream and/or whatever else you like.