



# Bierock

## INGREDIENTS

### *For the Filling*

5 lbs Ground Beef  
3 Large Chopped Yellow Onions  
Salt & Pepper to taste  
10 lbs of sauerkraut (drained and dried as possible)  
1 ½ medium green cabbage (chopped, sautéed and drained)  
¼ to ½ cup Worcestershire sauce  
½ cup onion powder  
¼ cup granulated garlic  
1 to 1 ½ lb grated swiss cheese

### *For the Dough*

2 ½ cups 110° water  
½ cup sugar  
1 tablespoon salt  
1 package active dry yeast  
½ cup melted butter  
3 cups sifted all purpose unbleached flour  
egg

## DIRECTIONS

### *For the Filling*

Cook beef, onion, and salt & pepper together. Drain in colander. Add sauerkraut and cabbage to beef mixture in a large mixing bowl. Combine Worcestershire sauce, onion powder, and garlic. Add this to beef mixture. Leave to cool. Add cheese to cooled ingredients. Add salt & pepper to taste.

Once bierock filling is complete you can freeze the remaining beirock filling for later use. This should make dozens of bierocks.

### *For the Dough*

Combine ingredients except for egg. Whisk together. Let set (15 – 20 minutes ). Beat down dough then add more flour until stiff dough develops. Let rise, then beat down again. Refrigerate dough.

Use rolling pin to roll out dough until 1/8th to 1/4th inch thick shaped into 8 to 9 inch diameter.

Place ½ cup of bierock filling mixture into center of dough. Fold up to create a pocket called a bierock. Eggwash sides and top of bierock. Bake 350° until golden brown, 15–20 minutes.

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specialty of:  
Executive Chef Rany Parks &  
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