

Nebraska's Stuffed Beef Sandwiches



4½ cups flour, divided
¼ cup sugar
2 pkgs (1/4 oz ea)
active dry yeast
1 tsp salt
¾ cup whole milk
½ cup water
½ cup shortening
2 lrg eggs

Filling:
2 lbs 90% lean ground beef
2 chopped onions
4 cups chopped cabbage
2 tsp seasoned salt
1 tsp garlic powder
1 tsp pepper

1. Place 1¾ cups flour, sugar, yeast and salt in large bowl. Heat the milk, water and shortening to 120°-130°. Pour over flour mixture; add eggs. Beat with electric mixer on low speed until blended. Beat 3 additional minutes on high. Stir in the remaining flour; knead until smooth and elastic, 6-8 minutes.
2. Place dough in a greased bowl; cover and let rise in a warm place until doubled, about 1 hour.
3. Meanwhile, in a large skillet, cook beef & onions over medium heat until meat is no longer pink; drain. Add cabbage, seasoned salt, garlic powder & pepper; cook until cabbage is wilted.
4. Punch dough down; divide into 12 portions & cover with plastic wrap. Working with one piece at a time, roll into a 6" square. Place ¾ cup meat mixture in the center of each square. Fold dough over filling, forming a rectangle. Pinch edges tightly to seal and place on greased baking sheets.
5. Bake at 350° for 18-20 minutes or until golden brown. Serve hot.

Recipe submitted by
Jason Tomjack
Corporate Marketing Manager



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