

# PURIM

## Kreplach

### Dough

2 cups flour  
½ tsp salt  
3 tbsp oil  
2 egg yolks  
½ cup water  
1-½ tsp baking powder or soda

### Filling

1 onion, diced  
2 tbsp oil  
1 cup ground meat or chicken  
1 tsp salt  
½ tsp pepper  
1 egg

1 tbsp matzo meal  
2 quarts water  
1 tbsp salt

**Dough:** In a large bowl, combine flour, salt and oil. In a separate bowl, beat egg yolks, water, and baking powder or baking soda. Add egg mixture to flour mixture. Knead and roll dough out thin on a floured surface. Cut 3" circles.

**Filling:** In a large frying pan on med-high heat, sauté onion in oil, stirring occasionally. Add ground meat or chicken and brown, stirring occasionally. Remove from heat and add salt, pepper, egg, and matzo meal. Mix well.

Place a teaspoon of filling in the middle of each dough circle. Lift 3 sides of the dough circle to meet in the center and form a triangle. Press together tightly and pinch corners closed. Moisten edges with top of finger dipped in cold water to keep seams closed.

In a large pot, bring water and salt to a boil. Place kreplach in water. Bring to a boil again and cook about 20 minutes until kreplach float to the top. When ready, remove from pot. Serve kreplach in soup or fry it until golden brown and serve as a side dish.

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## Hamantashen

### Dough

5 cups flour  
2 heaping tsp. baking powder  
½ tsp. salt  
1 cup oil  
1 cup sugar  
2 eggs  
1 tsp. vanilla  
¾ cup juice

### Filling Suggestions

Jam or jelly  
Pie fillings (cherry, apple, blueberry, lemon, etc.)  
Apple butter (can add ground nuts)  
Prune butter (can add ground nuts)

Combine all ingredients for dough and mix well. Roll out dough 1/8" thin on lightly floured surface. Cut 3" circles. Place a teaspoon of filling of your choice in the middle of each dough circle. Lift 3 sides of the dough circle to meet in the center and form a triangle. Press together tightly and pinch corners closed. Place on cookie sheets. Bake at 325°-350° for approx. 25 minutes.