

VERENIKA WITH HAM GRAVY

1-1/2 c. dry cottage cheese
2 eggs
dash pepper
3-3/4 c. flour
1/3 c. dry milk
3/4 t. baking powder
1/2 t. salt
3/4 c. water
4 t. oil
2 beaten eggs

Gravy:

3 T. butter
2 c. chopped ham
3 T. flour
1/4 t. salt
1/8 t. pepper
2-1/4 c. milk

Blend cottage cheese, eggs and pepper in blender. Stir together dry ingredients. Add remaining ingredients and stir until combined. Knead dough 10 strokes or until smooth. Divide dough in half. Roll out each portion to 1/8-inch thickness. Cut rounds of dough 3 to 4 inches across. Place 1 tablespoon cottage cheese filling in center. Moisten edge and fold over, pinching to seal. Cook verenika in boiling water for 7 minutes and drain.

For gravy, melt butter and saute ham until light brown. Stir in flour, salt and pepper. Add milk all at once. Cook and stir until thickened and bubbly and cook 1 more minute.

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