

KREPLACH

A Plotnitzky family recipe; submitted by Reveler Meghan Siritzky



INSTRUCTIONS:

Prep time: **45 minutes**

Cooking time: **6 minutes**

TRADITIONAL BEEF FILLING

- Sauté onion on medium heat until translucent and soft
- Mix in ground beef until cooked
- Add salt and pepper to taste
- Set aside

SQUASH FILLING

- Bake delicata squash at 350°F for 30 minutes (*or until you can puncture the skin with a fork*)
- Sauté onion on medium heat until translucent and soft
- Mix squash and onion together
- Add salt and pepper to taste
- Use an immersion blender to finely blend the mixture
- Set aside

MUSHROOM FILLING

- Sauté onion and mushrooms together on medium heat
- Once onions are soft and translucent, add garlic and cook for another 5 minutes
- Add salt and pepper to taste
- Use an immersion blender to finely blend the mixture
- Set aside

INGREDIENTS:

1 package wonton wrappers
Canola oil (*for sautéing*)

TRADITIONAL BEEF FILLING

½ cup finely chopped onion
1 lb ground beef
Salt and pepper to taste

SQUASH FILLING

1 delicata squash
½ cup finely chopped onion
Salt and pepper to taste

MUSHROOM FILLING

1 ½ cups mushrooms (*use whatever mushrooms you prefer*)
½ cup finely chopped onion
2 cloves garlic
Salt and pepper to taste 1 ¼ cups of water

KREPLACH:

- Lightly wet the outer corners of a wonton wrapper
- Add a small dollop of filling in the middle of the wrapper
- Fold the corners of the wrapper into a triangle, enclosing the filling
- Press down on the edges with the back edge of a spoon
- Sauté the kreplach in oil on medium-low heat for 3 minutes on each side, or boil* them for 3 minutes each in lightly boiling water

* *If you intend to put the kreplach in a soup, you can parboil them for one minute each and then freeze to add to a soup later.*