

# Latvian Bacon Buns (Piragi)

## Pastry

- ½ cup warm water
- 2 tsp. sugar
- 2 envelopes dry yeast
  
- ½ cup sour cream
- 2 Eggs
- 2 cups whole milk, scalded
- ½ cup oil (if desired, mix ¼ cup vegetable and ¼ cup olive oils)
- 2 tbs. sugar
- 2 tbs. salt
- 6 cups flour



## Bacon Filing

- 2 lb. bacon, diced
- 1 medium onion, chopped fine ground pepper and salt to taste

In a hot pan, cook onions. Add bacon and salt and pepper. Drain fat, and put bacon into the fridge to cool.

## Alternative to Bacon Filling (for my Vegetarian sister)

- 1 package of Soy based Fake ground meat
- Mushrooms, chopped fine
- Soy Sauce and Teriyaki Sauce to taste
- Salt, pepper, and garlic salt to taste

Cook everything together until all mixed. Cool in fridge. Alternatively, cooked vegetables can be used as the filling

## Preparing the Dough

Prepare yeast: in a small bowl, mix sugar with warm water and sprinkle yeast on top. I prefer Fleishman's yeast for this. Set the bowl aside in a warm place for 10 minutes. Yeast should bubble up to double size.

Meanwhile, scald milk and put into a large bowl. Add salt, sugar and oil and stir. Mix eggs and sour cream separately. When milk is cooled to lukewarm, add egg mixture. Add yeast mixture and about 2 cups of flour. Mix all ingredients together, then add another cup of flour and continue mixing.

Add almost all the rest of the flour. The dough will be quite stiff but still sticky. When the dough begins to leave the sides of the bowl, turn it out onto a lightly floured surface. Work enough flour into the dough so that it can be handled without sticking to the hands or to the board. Form the dough into a ball.

**REMEMBER, THIS IS BREAD. THE MORE YOU MIX IT, THE TOUGHER THE DOUGH WILL BE.**

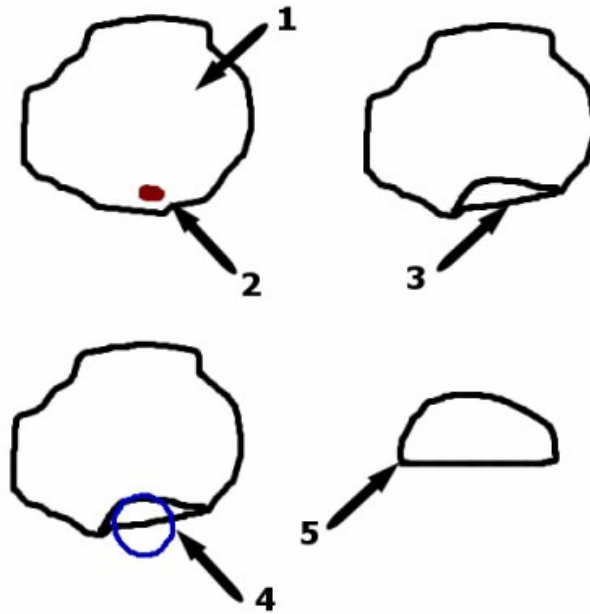
Place ball into a greased bowl; grease top of the dough and cover with a plastic sheet or towel. Place in a warm spot to rise for about 1 – 2 hours, or until doubled. Periodically hit the dough to release extra air from the 'rising' process.

Cut a piece of dough from the main ball. Roll out into a flat piece about half a centimeter thick. Put one teaspoonful of filler (meat or other) near the edge of the dough, and fold over the dough to cover the bit of bacon. Cut with a glass so a half moon is formed. Pinch all seams and create a 'half-moon' shape, or fold under to form 'buns'. Place rolls on a cookie sheet with the pinched seams under. Bend rolls slightly into a crescent shape (optional).



## Instructions with the worst drawing ever

1. Roll out the dough, or 'pull' the dough like you were making a pizza. Stretch it out until you have a workable sized surface, and the dough is about a half centimeter thick.
2. Place 1 teaspoon of filling on the edge of the dough. Also note that they're Bacon Buns ... don't be stingy since no one wants a bun with like 2 pieces of bacon in it.
3. Fold dough over the filling
4. Cut with a glass to form the half-moon pattern
5. Pinch all edges. I like to roll mine under, so that I don't get the smiley-bun syndrome like my mom gets (when they split open on the sides).



Before putting into the oven, brush tops with slightly beaten egg and stab with fork to release steam. Bake in a pre-heated 400 degree F oven for about 12-15 minutes until golden light brown. Makes about 80, give or take.

See my blog for this recipe at →

<http://blue-frog.ca/archives/004703.html>

See the evil bacon bun! →

<http://blue-frog.ca/archives/004705.html>