# DAN AND EMMA'S OMAHA RUNZA

## Dough:

2 c warm milk
½ c sugar
¼ c melted shortening
2 tsp. salt
2 eggs, beaten
2 pkgs. dry yeast
5 c flour

Heat milk to about 110 degrees and remove from stovetop. Blend in sugar, shortening, and salt. Add eggs, yeast, and flour and mix slightly. Do not knead dough or over mix ingredients. Let rise to double the size.

## Filling:

2 lbs. ground beef
¼ lb. butter
2 cloves garlic, minced
5 lbs. cabbage, shredded & chopped
4 onions, shredded & chopped
2 lbs. cheddar cheese, grated
Lawry's seasoned salt, to taste
Lemon Pepper, to taste

Brown the beef in a large skillet and drain. In a separate pan, melt butter and sauté garlic, cabbage, and onions. Add beef to cabbage mixture and blend together.

## The Runza:

Roll dough into log and cut into 20 equal pieces. Sprinkle flour on the rolling surface to prevent dough from sticking. With each piece of dough, roll out into 9" diameter. Add one cup of filling to the center and fold edges sealing in all the filling mixture. Place Runzas on cookie sheet and let rise slightly. Bake at 400 degrees for 15 minutes.

Makes approximately 20 Runzas.

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*Payson, AZ*
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