

Bierock Casserole

Recipe by: Cooks Country Apr/May 2015, modified by the O'Connor clan

Servings: 5

Amount	Ingredient	Prep Notes
1 tablespoon	vegetable oil	
2	onions	chopped
2 pounds	ground beef	lean
1 small head	cabbage	chopped
1 teaspoon	chicken powder	
1 tablespoon	flour	
2 tablespoons	dijon mustard	
8 ounces	co-jack	
	salt/pepper	to taste
1 cup	whole milk	
1 tablespoon	yeast	
2 tablespoons	sugar	
2 cups	flour	
1.75 teaspoons	baking powder	
1/2 teaspoon	salt	
2 tablespoons	butter	melted

- dough
 - wake up the yeast - warm 1/4 cup milk to about 110 degrees (15-20 seconds in the microwave). Stir in the yeast and 1 tablespoon sugar. Let sit about about 5 minutes or until the mixture is bubbly.
 - in large bowl, mix together flour, baking powder, salt, and remaining tablespoon sugar. Stir in remaining 3/4 cup milk, melted butter, and yeast mixture. Knead until smooth. Dough will be sticky, but you may need to add flour (up to 2 tablespoons) so it's kneadable.
 - cover bowl and let rise about 30 minutes. The dough will be ready by the time your filling is prepped and cooled.
 - filling
 - preheat oven to 375
 - heat oil on medium high heat until shimmering. Add onions and cook until transparent and just starting to color. Remove onions to small bowl.
 - brown hamburger, drain, and return to pan. Turn burner down to medium, add cabbage, onion, chicken powder, and 1 teaspoon each salt and pepper. Cover and cook for 5-10 minutes or until cabbage is wilted. If it's sticking to the bottom of the pan, add a splash of water (up to 1/4 cup) to pan while cabbage is wilting.
 - stir in 1 tablespoon flour. Once it's all mixed in, add cheese and mustard. Salt and pepper to taste.
 - transfer filling to 9x13 pan and cool for 10 minutes. Roll dough out to fit pan and cover. Be sure to cut a few vent holes.
 - bake until golden brown, 15-20 minutes.
 - if you can stand it, let sit 10 minutes before eating.
-

- *note:* 1 head small cabbage should yield about 8 cups of shredded cabbage
- *note:* can substitute 9 slices of american cheese, torn into smaller pieces