

NICOSIA, CYPRUS

Menta (Armenian Fried Raviolis)**Meat Filling** (*Put this mixture together first.*)**Ingredients:**

1 lb. ground beef
 ½ onion, finely chopped
 Salt and pepper

Directions for meat filling:

Mix these ingredients together well. Refrigerate in a sealed container until the dough is ready to be used.

Dough Ingredients:

1 Tbs. corn oil (you will also need corn oil for frying)
 1 Tsp. salt
 3 cups flour
 1 cup of water or a little more (add water slowly) as these ingredients are brought together and kneaded

Other ingredients for serving:

Garlic salt (I recommend McCormick's California Style Coarse Grind Blend with Parsley.)
 Beef bouillon cubes (one bouillon cube per one cup of water)
 Plain yogurt or sour cream, dollop on top

Directions:

Hint: Keep the bag of flour out on the counter because you will need some later when you're rolling out the dough and to keep the rolled dough from sticking together.

1. Mix and then knead. When dough is ready for rolling out, it should be elastic, with all ingredients well mixed together.
2. Roll out *half* of the dough with a rolling pin until dough is thin. Cut rolled dough into approximately 1-½ inch squares. It is easier to get the desired thinness when working with only half the dough at a time.
3. After cutting the dough squares, sprinkle flour over them so that they don't stick together.
4. Once all the dough squares have been made, using your fingers, put a small amount of the meat filling into the squares and pinch the edges to seal. (See picture.)
5. *Frying:* Pour about 3-4 inches of corn oil into a large, deep pot. *Hint:* The oil is hot enough to use if a pinch of the flour crackles when dropped into the hot oil.
6. After all the dough and meat filling has been used, heat corn oil in a large, deep pot until hot. Drop pieces into oil. Don't crowd the pieces in the pot. Stir very gently. Watch carefully until pieces are golden brown.
7. Have a large bowl ready, which has been lined with layers of paper towels to drain off excess oil. Lightly sprinkle pieces with garlic salt. Cool.