

Fried Stuffed Pastries are a great dinner treat. Serve these with mashed potatoes and some gravy; any there will be no left overs!

Fried Stuffed Pastries (Nems)

- 2 cups flour
- 2 tsp. salt
- 1/2 cup shortening
- 1 egg yolk
- 1/4 cup water
- 1/2 cup cooked diced pork, chicken or beef
- 1/2 cup sliced mushrooms
- 1/4 lb. crab meat
- 1/2 cup cooked vermicelli or fine noodles
- 1/2 tsp. freshly ground black pepper

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- Fat for deep frying

Sift the flour and ½ teaspoon salt into a bowl. Cut in the shortening with a pastry blender or 2 knives. Beat the egg yolk and water and add, tossing lightly until a ball of dough is formed. Chill 1 hour.

Chop together until very fine the meat, mushrooms, crab meat, vermicelli, egg, remaining salt, and pepper. Roll out the dough ¼-inch thick and cut into 6-inch circles. Place some of the filling on one end, turn ends in and roll up like a jelly roll. Moisten edges with egg white or water to seal. Heat the fat to 365 degrees and fry 2 or 3 rolls



In Greece, fried pastries are fried in extra-virgin olive oil. Inexpensive brands work fine, so don't use your best oil. The procedure may seem a little like patting your head and rubbing your stomach at the same time, but trust us, it's not that hard.

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at a time for 10 minutes, or until browned. Drain and keep warm while preparing the balance.