

"Lithuanian Bacon Buns"

ingredients:

- ½ cup (1 stick) unsalted butter, plus more to butter bowl and pans, as needed
- 1 cup milk
- 5 tablespoons granulated sugar
- 1 tablespoon active dry yeast
- 1½ teaspoons kosher salt
- 1 large egg plus 1 large yolk
- 3 to 3½ cups all-purpose flour, as needed
- 1 egg yolk (for basting)
- FILLING
- 1 1/2 pounds slab bacon(uncooked)
- 1 medium onion

directions:

- To make the dough, melt the ½ cup butter in a small saucepan over medium-low heat.
- Add the milk and granulated sugar and heat just to lukewarm (about 100°F), stirring to dissolve the sugar.
- Pour the warm milk mixture into a bowl. Stir in the yeast. Allow the mixture to sit for 10 minutes.
- Stir in the salt. Beat the whole egg and yolk together and add to the yeast mixture. Stir in the flour 1 cup at a time until you have a sticky dough.
- Scrape the dough out onto a floured work surface and knead, about 5 minutes, adding a little more flour as necessary, until you have a nice smooth dough.
- Butter a large bowl. Place the dough in the prepared bowl and cover with plastic wrap. Put the bowl in a warm place and allow the dough to rise for 2 hours until tripled in volume.
- Dice bacon, onion into very small pieces; the more uniform the better. Cook in pan with 1/2 cup of water Season with a little black pepper.
- When the dough has risen, punch down and start forming buns. Take walnut size lump of dough and stretch to 3-inch diameter Put 1 1/2 teaspoons filling in center. Fold in half and seal edges like a turnover.
- Mix one egg yolk with 2 Tbsp water and brush the top of each roll.
- Bake at 350° for 12-17 minutes or until golden brown.
- Rub butter on the buns while hot (if desired) and let cool on a rack.

Just like little Grandma use to make ;-)