

many
times

Hrusziki (angel wings)

6 egg yolks
2 whole eggs
3 Tablespoons sugar
1 teaspoon Vanilla

Beat the eggs well

Beat all this real good

add $\frac{1}{2}$ pt sour cream

1 shot glass rum

1 Tablespoon butter

Pinch of salt

blend all this real
good so butter dissolves

then add $3\frac{1}{2}$ cups sifted flour. Knead dough well.

Then take dough out of bowl, and knead on a
floured board until it doesn't stick to your
hands or the board anymore.

more $\frac{1}{2}$ cups flour is needed when your kneading
the dough on the board. Poke your finger
into the dough, it should come out clean,
not sticky.

Now cut dough into 6 small doughs
and now start kneading each one until real
smooth. Knead all 6 pieces, and put into a
plastic bags, put 3 in one plastic bag + 3 in next.
the plastic bags help them from drying out.

Use 2-3 lbs cans. Crisco, depends on the size of
your pan that your going to fry them in.

Before you heat the Crisco, add 1 shot glass
of liquor, bourbon to it. Do not add whiskey
to hot grease. it will start on fire.

When you put whiskey in grease, it will prevent
the grease from soaking into the hrusziki.

over

Roll out 1 dough at a time, real thin,
cut with a fancy cutter  flip one end
thru center hole, fry 4 at a time, they
puff up. so don't crowd them. fry only 1 second
on each side. grease must be hot. If grease
isn't hot enough, they will fry & fry & absorb the
grease.

You must have a 5 lb Potato Chip Can
from Dan Dee ^{chips} or etc. If you don't have
one, the Huesy's will get soft. they have
to be put into a tin. otherwise, don't
make them.