

CHEESE BOREK - a la Grandma
(CHEESE PIE)

Have ready:

Baking pan
Large bowl
Medium bowl
Small bowl
Rolling pin
Wooden spoon

Ingredients:

2 cups Bisquick
Flour
3 heaping tablespoons Crisco (use more if
you want a richer crust)
14 to 15 ounces Jack cheese
Parsley
3 eggs
 $\frac{1}{2}$ cup cold water

In a medium-sized ~~mixing~~ bowl cut up cheese in small pieces. Add cut-up parsley. Break in 2 whole eggs. Mix. Set aside.

In a large bowl (or in a med.-sized pan) put Bisquick. Sift in some flour. Put in Crisco with wooden spoon. Work in Crisco in Bisquick with the spoon until it gets well mixed. (Clean spoon with rubber scraper.) Then add water. Mix well with spoon to rolling-out consistency. Divide the dough into two parts. On the breadboard put some flour. Roll out one part of the dough to the size of the baking pan (about the thickness of pie-crust). Place dough in the baking pan. Cut the edges, leaving just enough edges to stick to the top layer. Then ~~see~~ roll out the second part of the dough. While this dough is still on the breadboard, spread the cheese mixture over the bottom layer in the pan. Then proceed as you would a pie: wet the edges of the bottom layer; put the top layer on, pressing the edges with thumb and forefinger so that it will stick and look fancy. Criss-cross the top with fork, making some holes as you go along.

Beat the third egg in a small bowl. Spread the egg over the top of the borek. Bake in 400 degree oven for 10 or 12 minutes (middle shelf of oven). Bake till it looks golden brown on top. If desired, check the bottom with a spatula to see if it is done.

My baking pan is 13 x 11 inches.