



Megan and Grandma

Sambuski

Grandma's Recipe

7-8 cups flour
1 lb. butter, room temperature
1 egg
1 ½ cups water

Filling:

6 cups finely chopped pecans
1 cup sugar
2 Tbsp. Mazaher
½ stick butter

Heavy Syrup:

3 cups sugar
1 ½ cups water
2 Tbsp. lemon juice

Cut butter into flour. Gradually stir in egg and water. Finish mixing with hands. Form into ball. Divide into 4 balls. Roll out each ball thin. Cut with cookie cutter into rounds.

Combine filling ingredients. Fill cookies with approximately 1 tablespoon nut filling. Fold over and crimp (these cookies are half moon shaped). Fry in oil in skillet until golden brown, and immediately dip in cooled syrup.

Syrup: Combine all ingredients and stir over medium heat until it clears. Let cook another 15 to 20 minutes. Let cool before frying sambusik. Dip sambusik in syrup immediately from fry pan. Drain and place on waxed paper on cookie sheet until dry.