



A RECIPES BY NONA

Cheese Calsonya

ingredients

- 2 1/2 cups flour
- 2 eggs
- 1 pound farmer cheese
- 2 1" inch slices of butter
- 1 pinch of sugar
- 1/2 teaspoon of salt
- 1/4 cup of oil (vegetable/canola)
- 1 cup of cold ice water

directions

- Heat oven to 450°F for 1/2 hr.
- Make the dough
 - 2 1/2 cups flour
 - 1/4 cup oil (any kind)
 - 1 tsp salt
- Mix above very well then add 1/2 to 3/4 cup cold ice water to a smooth consistency.
- Roll out to a thin circular shape. (see photo above) and fill with cheese mixture in the middle.
- Fold in half so they become a crescent. Press down at the edge, put left thumb where pressed and right thumb folds the dough and presses down to get the edge effect.
- Place in lightly oiled sheet pan
- Paint top with egg mixture

Calsonya by Nona

At approximately 10 years old, Rhoda stood next to Nona and wrote down every step as Nona made the Calsonyas.

This photo is the actual page that Rhoda wrote on when watching her.

Calsonyas

- ~~2~~ ¹/₁₆ packages farmer cheese } 1 lb.
- 1 package cream cheese
- 2 1 inch slices of butter
- 1 pinch of salt sugar
- $\frac{1}{4}$ of teaspoon of salt.

How to Make the Dough

- teaspoon of salt
- $\frac{1}{4}$ cup of oil
- water - 1 cup and 2 inch left over - put ~~in~~ ⁱⁿ water
- mix each drop - ice water Mix

pinch the dough.
Roll dough good - cut in small pieces - make dough round

oil pan
roll the dough - fill with cheese - make sure no edges sticking out.
make oven 450°

dip calsonyas in oil in the pan

make sure the calsonyas

2 1/2 cups flour

DOUGH IN REFR

5 minutes

add oil for 1/2 hr