
Fried Ravioli

Filling Ingredients

3 pounds chicken, cooked
4 pounds pork, cooked
1 pint Lucatella cheese
3 eggs
1 t salt
1 t pepper
2 t Italian spices
½ C Italian bread crumbs
Pinch of nutmeg
Chicken broth

Dough Ingredients

2 C flour
1 C water
1 egg
1 t Crisco
Vegetable oil for frying

Procedure



Dough: In large mixing bowl or pasta machine add flour, egg and water and Crisco.



Knead until done.



Pull off enough dough to be rolled into an 18" piece.



With large rolling pin on floured surface roll 2 pieces of dough very thin.



We used our pasta machine to roll out the dough. We started on the thickest setting and ran it a few times until it was on the thinnest setting.



This is what the dough looks like when it comes out of the pasta machine.



Filling: In a large pot add about 1" water. Add pork and cook until done. Do not save pork broth. In another large pot add about 2" water. Add chicken and cook until done; add more water if necessary.



Save chicken broth. Pull chicken off bone. Cut pork in small pieces. Put each meat through a meat grinder separately, then mix meats together and put through grinder a second time to mix well. To the ground meat add all other ingredients for filling. Add enough chicken broth to hold mixture together.



Put about 1 big tablespoon of filling at about 3" intervals.



This is what it looks like after putting the filling on the dough.



Fold the dough over the filling.



Using your hands, make half moon 'pockets' by cupping your hands around the filling. Seal each pocket with your hand.



This is what it looks like after the above step.



Cut each pocket with a pizza cutter.



You can reroll the scraps.



Seal well with a fork.



Sealing with thines of a fork.



Cover with a towel to prevent drying out.



Frying: Put about ¼" vegetable oil to a frying pan. Heat the oil until hot until hot. Fry each side until golden brown.



Drain on paper towels.



Serve immediately - make sure you test one (or more) first!



