

Pierogi

Dough Pockets

Ingredients:

- 2 cups flour
- 2 small eggs or 1 large egg
- Few spoonfuls lukewarm water

Dough Pockets:

1. Mix flour, eggs, and water. Work dough until firm. Divide in 2 parts and roll each piece into a thin sheet on a floured board.
2. Arrange fillings by the spoonful (**options below**) along one edge of a piece of dough, 2-3 inches from edge.
3. Fold over and cut out in shape of semi-circles with a pastry cutter or a glass. Press edges of dough together. **Repeat until all the dough and filling have been used up.** NOTE: This is a fast way of making the pockets.
4. Cook in boiling water like noodles, covered, so that they will steam. In a few minutes, when pockets rise to the top, they are done.
5. Serve with drawn butter.

Fillings (optional):

1. Cheese

Ingredients:

- 2 egg yolks
- 1 tbs. butter
- 1 lb. pot cheese or farmer cheese, mashed
- Dash of salt
- 1 tbs. sugar
- $\frac{3}{4}$ cup raisins (optional)

1. Cream egg yolks and butter.
2. Combine with cheese, season, and mix thoroughly.
3. For a sweet filling, add sugar and raisins.
4. Fill pockets as directed above. **Serves 4.**

2. Potato

Ingredients:

- 2 lbs. potatoes
- ½ onion, minced
- 1 heaping tbs butter
- Salt and Pepper
- 2-3 tbs cottage or farmer cheese (optional)
- drawn butter and Parmesan or bread crumbs for topping

1. Cook, mash, and season potatoes.
2. Fry onion to a light golden brown in butter. Combine with mashed potato and season to taste; add cheese if desired.
3. Mix thoroughly and proceed to fill and cook pockets.

Serves 6-8.

3. Fruit

1. Blueberries, blackberries, or cherries are an excellent filling if the pierogi are to be used as a summer dish or as dessert.
2. Fill the dough pockets with a spoonful of berries each, or with 3 or 4 pitted cherries.
3. Press edges tightly and cook in boiling water as directed.
4. **Option: Serve with sour cream and sugar. If sour cream is omitted, garnish with melted sweet butter.**

4. Cabbage and Mushrooms

Ingredients:

- 1 small head cabbage
- 2 cups mushrooms
- 2 T sour cream
- 1 small onion, chopped fine
- Butter
- Salt and Pepper

1. Quarter cabbage and cook in salted water for 15 minutes. Drain, cool, and chop fine.
2. Saute onion in butter, add chopped mushrooms and fry 5 minutes.
3. Add chopped cabbage and continue to fry until the flavors blend.
4. Add sour cream and cool.