

# GRANNY RYZAK PIEROGIS

*Makes 40 pierogis*

## PIEROGI FILLING

- Saute **2 large onions** in butter.
- Cook **3 small potatoes** and cool.
- Crumble **2-3 pounds Farmer's Cheese** in a large bowl.
- Add onions and potatoes.
- Whip **one egg** and mix in.
- Add **pepper** to taste.
- Add **3 tbs of sugar**.
- Mix well and refrigerate.

## PIEROGI DOUGH

**1 pt. sour cream** (2 cups) • **1 whole egg** • **1 egg yolk only** • **1 tsp salt**

- On a baking board, make a well (hole in the center of the flour) with **4-5 cups of flour**. Add sour cream, beaten eggs and salt in center. Beat with fork. Gradually, blend in flour. Add more flour until mixture is not sticky.
  - When dough begins to form, separate in two parts. Knead in mixer with dough hook for 5-7 minutes until dough is smooth. Divide and wrap in plastic. Refrigerate.
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## MAKING PIEROGIS

- Roll out dough on flour board or use pasta maker to flatten dough.
- Put **one teaspoon full of cheese** on dough and cover filling with dough.
- Cut out with small glass rim.
- Keep pierogis covered until ready to cook.
- Gently place in boiling water and bring to a boil again.
- Gently turn each pierogi and boil for two more minutes.
- Remove with slotted spoon and carefully rinse with cold water.
- Store in glass baking dish with waxed paper between layers.
- Once cooled, dip pierogis in **breadcrumbs** and fry on both sides.
- Store (microwave before eating).