

EASY PIEROGI DOUGH

- 3 oz cream cheese
- 2 c flour
- ½ c warm water
- melted butter

Cut the cream cheese into flour. Add water and knead very little. Divide dough and roll into sheets on a floured board. Cut into circles about 3½ inches in diameter. Place a spoonful of your favorite filling on half the circle. Fold over and press edges together. If edges don't seal, put water on edges and pinch together. Place pierogi into boiling, salted water. Cook 3 minutes. Remove from water and serve with melted butter or cook in butter till lightly browned. Makes about 35.

SAUERKRAUT FILLING

- 1 qt sauerkraut
- 2 medium onions, chopped
- water

Place kraut in pan. Cover with water. Cook 45 minutes. Drain. Sauté onions. Add drained kraut and approximately ½ cup water. Let set about 20 minutes. Cool before using in pierogi.

PIEROGI WITH CHEESE

- Dough:
- 2 egg yolks
- 2½ c flour
- 8 oz sour cream
- melted butter

Dough will yield approximately 17 pieces (1 batch). Mix yolk, sour cream and flour. Knead to a count of 500. Roll on board to a long roll; cut into 17 pieces. Take 1 piece at a time and flattened by hand. Lay on floured board until all pieces are done. Roll in round circle and put filling in. Fold in half and pinch ends together. Put them in boiling water, stir with wooden spoon so they won't stick to the bottom. Pierogi will come to surface and float on top when done. Put on a plate and put melted butter on them. A slotted spoon works best to remove them from water.

CHEESE FILLING

- 3 or 4 large potatoes
- 2 large onions
- Slab of farmers cheese
- salt and pepper to taste

Filling is enough to do 2 batches, approximately 34 pieces total. Cook potatoes with ½ teaspoon salt. Drain water and put in cheese (chunks) and mash with masher. Fry onions and put in with cheese and potatoes. Cool before using in pierogi.