

PEROGI DOUGH RECIPE

Mix together:

3 Cups flour

1 – 16 oz. container of sour cream

Salt

Shape dough into walnut size balls. Roll out into thin 4" circles, using flour to prevent sticking.

Lay circle on perogi maker, and fill with 1 heaping Tablespoon of filling. Wet outer $\frac{1}{2}$ circle with water (using your fingertips). Fold in half. Press edges together. Trim off excess dough. Open press. **OR**

Lay circle flat, using a 3 to 3 $\frac{1}{2}$ " diameter cup or container, press out a circle (like you would use a cookie cutter). Put 1 heaping Tbs. of filling in middle of dough. Wet outer $\frac{1}{2}$ of circle with water (using your fingertips). Fold dough over and press edges together. Perogi is now shaped in a $\frac{1}{2}$ circle.

Freeze individually on a cookie sheet, then place in freezer bag for future use. **OR**

Drop perogi into boiling water for a few minutes, until they start to float. (If they have been frozen, drop them into boiling water while they are still froze or they will thaw sticky and mush together). Remove from water with slotted spoon and place in greased frying pan with butter or bacon drippings. Brown on both sides. Season according to taste. I use Morton Nature's Season. ENJOY!