

PEROGI FILLINGS

No matter which filling you decide to use, be sure to have the filling quite dry. Do NOT add milk to potatoes, juice to sauerkraut...etc... Here are a few ideas to fill your perogies with. (Sometimes if filling is too watery, you can add some instant mashed potato flakes to help thicken it.)

Bacon, diced and fried with onions, spinach and ricotta cheese.

Sauerkraut, onions, you can add ground kielbasa or sausage

Taco meat, refried beans, salsa. (then dip perogi in sour cream, yum)

Potato, shredded cheese or cream cheese, and ham & onion.

Beef or pork, with sauted onions, peppers & mushrooms.

Be creative...have fun with it and ENJOY!

3 to 3 ½ " plastic Perogi presses can be purchased at Russo's or stainless steel "dough presses" online at:
<http://goldaskitchen.com/>.