

My Favorite Perogie Dough

Sharon Batchelor

5 cups flour (use more as needed to make a soft dough)

1 cup boiling water

1 cup milk

½ cup oil

Salt

Combine milk, water, oil. Add to flour and salt mixture. Knead to right consistency. Dough will be sticky at first and keep adding flour until its soft and pliable. Cover and let stand at least 10 minutes before rolling. Divide into three or four sections and roll each separately, while keeping others covered until needed. (You can use a Cuisinart for first 5 cups of flour and then finish with additional flour by hand kneading.)

Cut into squares and fill with favorite fillings such as: potatoes with cottage cheese or cheddar cheese with salt and pepper to taste, raisins, or fried cabbage. Fold over into triangle and pinch two sides firmly so they won't open while cooked.

Carefully place in pot of boiling water. Not too many at a time. Boil for approx 3 or 4 mins. Until they all rise to the surface of the water. If you overcook them they will start coming apart.

Serve with fried onions and sour cream. Can add bacon bits or jam to the condiment list.

Enjoy!

Perogie Dough with Mashed Potatoes

4 cups of flour

1 tsp salt

2 Tbsp oil

Put above ingredients in Cuisinart.

Add: ½ cup mashed potatoes to above and mix together.

Then combine: ¾ to 1 cup water and 1 egg

Add through feed tube and process until dough forms a ball.