

Leniwe Pirogi (Cottage Cheese Dumpling)

1 lb. Cottage cheese
3 eggs

1 $\frac{1}{4}$ cups flour (about)
3 teaspoons salt (about)

Force cheese through sieve or colander; rub thoroughly until free from lumps. Add eggs, salt and enough flour to make a rather thick dough. Mix thoroughly. Drop by tablespoonsfuls into salted boiling water. When they rise to the surface, lift from water with straining spoon or gently strain through a colander.

Brown a medium-sized onion, sliced, in about 4 tablespoons butter and pour over pirogi.

March 7th, 1956- Mrs. Dabrowski- International Institute (Buffalo?)