

Leniwe Pirogi (Cottage Cheese Dumpling)

1 lb. Cottage cheese
3 eggs

1 ¼ 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.

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