

PIEROGI WITH WARM MILK AND SOUR CREAM

Perogi z Mickiem i Śmietang

- 3 cups flour
- 3 eggs
- 1 teaspoon salt
- ½ cup warm milk
- ½ cup sour cream

In a medium sized bowl put the flour. Make a well in the middle and break in the eggs; add salt and the warm milk. Stir a little then add the sour cream. Blend together well and knead on a lightly floured board until a nice ball of dough is formed. Let dough rest about 15 minutes. Roll out thin and cut into rounds or squares. Fill with special cheese filling and pinch and seal. Drop into salted boiling water. Cook gently for 3 to 5 minutes. Lift out carefully with a slotted spoon. Serve with melted butter or sour cream.

SPECIAL CHEESE FILLING

- ½ pound farmers cheese
- ½ pound ricotta cheese
- ½ pound cottage cheese
- ¼ cup sugar
- 2 eggs
- Salt and pepper to taste

Combine all ingredients and fill rounds or squares. Pinch and seal.

Polish American Cookbook