

Polish Pierogi

Dough:

- 6 cups flour
- 1¼ lb butter
- 1 ½ tsp salt
- 2 eggs, beaten
- ¾ cup warm milk
- ½ pint sour cream

Mix ingredients together. Knead and roll out on floured board. Cut dough into round circles. Put filling in the center of dough circle; fold over and press edges together to seal. Drop into salted boiling water and cook. Drain. Arrange in baking dish. Cut up onion and fry in butter and pour over top. Bake in a low oven for about 15 minutes; longer for a crisper dough.

Sauerkraut Filling

- 1 large can sauerkraut
- 1 onion
- Butter
- 1 small can mushrooms, chopped
- 1 tsp salt
- Dash of pepper

Rinse, boil and drain sauerkraut. Chop sauerkraut and mushrooms. Fry with chopped onion in butter until tender.

Cottage Cheese Filling

- 2 lbs dry Farmer's Cheese
- 2 eggs, beaten
- 2 tbsp softened butter
- 1 tbsp sugar
- 1 tbsp. Salt
- Dash of pepper

Add all ingredients to beaten eggs and mix well

By Request... Recipes from a Clarence Kitchen