

Varenyky

Dough:

- 2 cups flour
- 1 egg
- 1 teaspoons salt
- 2/3 cup cool water

Mix and knead lightly. Cover with towel and set aside.

Fillings:

Potato:

- Mash 4 large cooked potatoes
- 1/2 cup vegetable oil
- 1 large chopped onion
- Salt and pepper to taste

Mix together the potatoes, chopped onion and cool.

Sauerkraut:

- 1 1/2 lb sauerkraut
- 1/3 cup oil
- 1 large onion
- Salt and pepper to taste

Rinse sauerkraut with hot water to remove salt. Rinse cold. Squeeze dry, chop fine. Saute onion in oil. Add sauerkraut. Saute covered 10 minutes. Season. Cool.

Cheese:

- 2 cups farmer cheese
- Salt to taste
- 4 ounces cream cheese
- 1-2 Tablespoon sour cream if mixture is dry
- 1 egg

Combine all of the above ingredients

Fruit:

Fresh berries, or pitted cherries, plums, or stewed prunes or apricots can be used. Sprinkle lightly with flour to thicken juice.

To form Varenyky:

1. Roll dough thin. Cut rounds with inverted water glass.
2. Hold round in palm of hand. Place spoonful of filling in center. Fold in half
3. Press edges to seal.
4. Lay on dry kitchen towel and cover

To cook:

Drop in large pot of boiling water a few at a time. Boil rapidly about 4 minutes. Lift out into colander and rinse with hot water. Drain. Coat with melted butter. Keep hot. Serve with sour cream.

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