

Varényky (варéники)

Ingredients

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

Instructions

Preparation

Mix flour and salt, add egg and water to make a dough. Set aside for 1/2 hour. Roll out onto a floured surface until thin. Cut into 3" rounds and fill with filling of choice. Fold over dough and seal

Cooking To cook drop in a large pot of boiling water a few at a time. Boil rapidly for about 5 minutes. Lift out with slotted spoon, drain and coat with melted butter. Serve with sour cream.

Potato Filling

Ingredients

- 4 cooked potatoes
- 1 onion
- butter
- salt and pepper

Instructions

1. Mash 4 large cooked potatoes.
2. Add 1 medium chopped onion which has been browned in little butter.
3. Season with salt and pepper

Sauerkraut Filling

Ingredients

- 1 can sauerkraut
- 1 onion

Instructions

Rinse contents of one can of sauerkraut with water to remove salt. Rinse again and squeeze dry. Chop finely. Saute 1 medium onion in a little oil and add to the kraut. Saute covered for about 10 minutes. Season with salt and pepper. Allow to cool.

Cheese filling

Ingredients

- 2 cups farmer's cheese
- 1 small package cream cheese
- 1 egg
- salt

Instructions

1. Combine all ingredients together.

Fruit Filling

Instructions

1. Fresh berries, pitted cherries and plums can all be used.
2. Sprinkle lightly with flour to thicken juice