

# Varényky (варéники)

## Ingredients

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

## Instructions

### Preparation

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

### Cooking

1. To cook drop in a large pot of boiling water a few at a time.
2. Boil rapidly for about 5 minutes.
3. Lift out with slotted spoon, drain and coat with melted butter.
4. 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

1. Rinse contents of one can of sauerkraut with water to remove salt.
2. Rinse again and squeeze dry.
3. Chop finely.
4. Saute 1 medium onion in a little oil and add to the kraut.
5. Saute covered for about 10 minutes.
6. Season with salt and pepper.
7. 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