

# Pierogi

2 eggs  
2 c. flour  
½ c water  
½ tsp. salt

Combine eggs, water, flour and salt together. Knead until firm. Let rest in a greased bowl for approximately 10 minutes covered with a damp cloth. Divided dough into halves and roll the first half with a rolling pin about ¼ inch thick onto a floured surface so dough will not stick to your surface. Cut dough into circles with a large biscuit cutter. Place a small amount of filling (1 tsp.) on ½ of the circle of dough. Moisten the edge of the dough with water, fold over (forming a ½ moon shape) and seal the edges together by pressing with a fork dipped in flour.

## Kraut Filling

3 cups sauerkraut (drained)  
1 small yellow onion (chopped fine)  
Salt & Pepper (to taste)  
2 Tbsp Butter (melted)

Melt butter in pan and sauté onions. Add kraut, salt and pepper. Turn off heat and stir until combined. Cool approximately 30 minutes. Fill your pierogi.

## Potato Filling

4 large potatoes (red)  
½ c. diced onion (finely)  
3 Tbsp butter  
2 Tbsp sour cream  
½ tsp garlic salt  
Salt & Pepper (to taste)

Peel potatoes and dice into ¼ inch equal pieces. Boil until tender. Drain potatoes return to pot and add next five ingredients. Whip with an electric mixer for approximately 2 minutes. Potato mixture must be stiff not sticky. Cool. Fill your pierogi.

Put a five quart pot of water onto boil. Season the water with salt. Reduce heat to a simmer, not a rolling boil, and then drop pierogi into salted water one at a time. Make sure you do not over crowd the pot or they will burst. Cook gently for 3-5 minutes, until they rise to the top of the water. Drain on a greased cookie sheet.

1 cup butter  
1 large yellow onion diced

Melt butter in sauté pan & add onions ¼ cup at a time with about 5-6 pierogi. Sauté pierogi about 4 minutes until light, light brown. Remove from pan and repeat process for the rest of the pierogi. Serve with sour cream. ENJOY!