

PIEROGI DOUGH

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2022 Lowell Folk Festival

- 3/4 cup lukewarm water
- 2 eggs
- 1 tsp. Salt
- 2 cups flour—add more as needed
- 2 Tbsp. Melted margarine

Mix all ingredients together and knead in bowl. Take about 1/3 of the dough keeping the rest covered in the bowl. Knead the 1/3 of the dough on a floured board and roll out to 1/8 in. thickness. Cut out circles with a cup or glass. Fill each circle with filling pressing edges together as if for turnovers. (I moisten the edges with water so they will stay together better. Bring water to a boil and add salt as you would for cooking pasta. Drop the pierogi gently into the boiling water. When the pierogi come to the top, cut down the heat to a slow boil. (Full rolicking boil will make the pierogi fall apart.). Boil for about 10 minutes and take out with slotted spoon. Add melted butter or margarine to each. You may eat as is or fry lightly on each side.

Cheese Filling

- 1 1/2 lb. Farmer cheese
- 1 egg beaten
- 2 med. Potatoes
- 1 med. Onion
- Salt and white pepper to taste
- 1/2 stick butter or margarine

Crumble cheese and add beaten egg. Saute chopped onion in butter until lightly brown and tender. Boil potatoes and mash with onion and buter (do not use milk). Add potatoe mixture to crumbled cheese. Use about 1 Tablespoon filling for each circle of dough.