

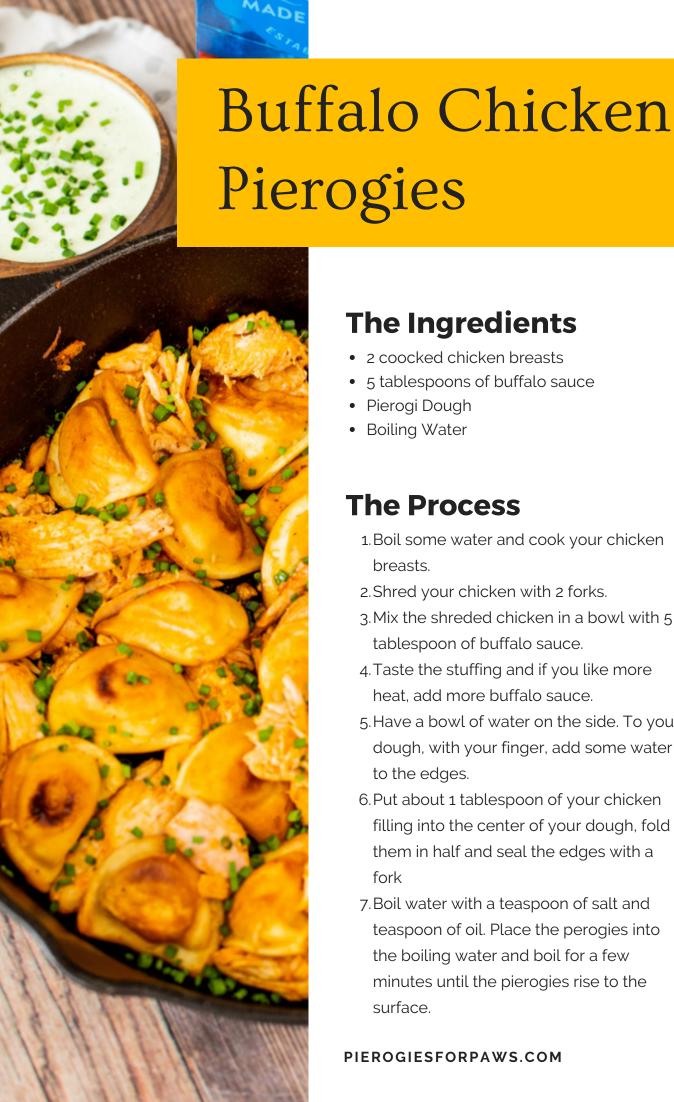
Easy and always perfect pierogi dough recipe.

The Ingredients

- 2 pounds of flour
- 10 oz. of hot water
- Pinch of salt.

The Process

- 1. Put the flour into a large bowl and slowly start adding water and kneading until smooth.
- 2. Place the dough in a plastic bad and let it rest for 30 minutes.
- 3. Divide the dough into 3 pieces, roll out one at a time, to 1/8 inch thickness, Cut circles with a floured glass.
- 4. Place the stuffing inn the center of each circle, fold them in half and seal the edges with a fork.



The Ingredients

- 2 coocked chicken breasts
- 5 tablespoons of buffalo sauce
- Pierogi Dough
- Boiling Water

The Process

- 1. Boil some water and cook your chicken breasts.
- 2. Shred your chicken with 2 forks.
- 3. Mix the shreded chicken in a bowl with 5 tablespoon of buffalo sauce.
- 4. Taste the stuffing and if you like more heat, add more buffalo sauce.
- 5. Have a bowl of water on the side. To your dough, with your finger, add some water to the edges.
- 6. Put about 1 tablespoon of your chicken filling into the center of your dough, fold them in half and seal the edges with a fork
- 7. Boil water with a teaspoon of salt and teaspoon of oil. Place the perogies into the boiling water and boil for a few minutes until the pierogies rise to the surface.

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The Ingredients

- 2 pounds of potatoes
- 2-8 oz. Packages of cream cheese
- 2 large onions, finely chopped
- Salt and pepper to taste
- 1 tablespoon of butter

The Process

- 1. Peel the potatoes and boil them inn slightly salted water out and mash them.
- 2. Peel the onions, finely minced then and sauté in 1 tablespoon butter until they are golden brown.
- 3. Add the cream cheese and half of the onions to the potatoes and mix it well. Salt and pepper to taste.
- 4. Place a teaspoon of stuffing in the center of a cut circles, fold it and pinch the edges close with a fork.
- 5. Boil water with a teaspoon of salt and teaspoon of oil. Place the perogies into the boiling water and boil for a few minutes until the pierogies rise to the surface
- 6. Serve hot with the other half of sautes onions on top.

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The Ingredients

- 8 oz. of cream cheese
- 16 oz. of frozen rasberries
- 2 tablespoons of sugar
- Pierogi Dough

The Process

- 1. Mix the cream cheese, the frozen rasberries and 2 tablespoong of sugar in a bowl
- 2. Spoon a small portion of the mixing into the center of each dough circle.
- 3. Fold it and pinch the edges close with a
- 4. Boil water with a teaspoon of oil. Place the perogies into the boiling water and boil for a few minutes until the pierogies rise to the surface.
- 5. Serve hot with jam or sweet cream. Enjoy!