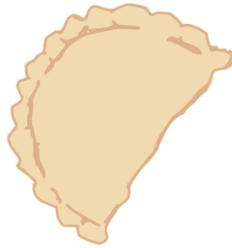


Perogies



Dough

4-5 cups all-purpose flour
1/2 teaspoon salt
2 cups lukewarm water
1 large egg
¼ cup oil

Filling

250 ml mashed potatoes (approx 2 large)
¼ cup shredded cheddar cheese
2 Tbsp butter/margarine
¼ tsp salt

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1. In a large bowl mix together 4 cups flour, and ½ tsp salt
 2. In a large measuring cup combine the wet ingredients (2 cups water, 1 egg, ¼ cup oil)
 3. Add the wet ingredients to the dry and mix until a dough forms – if needed add the last remaining 1 Cup of flour. Mix the dough until it is stiff enough to shape into a ball **DO NOT OVER-KNEAD.** The dough will become dry, hard and elastic
 4. Remove dough ball from the bowl
 5. Let the dough rest for 5min. cover with a tea towel to prevent from drying
 6. Boil potatoes until soft and fully cooked – In a large bowl mash/whip your potatoes until smooth. You can use a hand mixer or stand mixer if you have one - Add in Cheese/Butter and salt
 7. On a smooth surface, roll the dough quite thin
 8. Cut out as many circles as possible with a glass cup or cookie cutter
 9. Gather the remaining dough into a bowl, roll out again and cut out more circles
 10. Drop about 5 ml of filling on the lower half a circle, bring the exposed half of the circle over the filling and seal the edges by pinching with your fingers
 11. Bring water to a boil
 12. Drop perogies into boiling water and cook for 3-5min or until they float to the surface
 13. Remove with a slotted spoon or strain with a colander.