

Cottage Cheese Perogies

Patrica Maranda, e-mail message to Michael Miller

2 1/2 cups flour
1 egg
1/2 teaspoon salt or more according to taste
1 1/2 tablespoon oil
3/4 cup warm water
Knead dough about 15 minutes or so.

Filling:

1/2 pound dry cottage cheese
1 egg or farm cream, use just enough cream to make the cheese stick together.
diced green onion
parsley
salt to taste
Mix all together

Roll dough about 1/4 inch or less thick, (depends how much you like dough). Cut into 2 inch squares and place some filling on each square. Fold dough in a triangle and pinch corners together.

Fill a big pot with water and a bit of salt, the water should be boiling before you put the perogies in the pot. Boil perogies about 10 to 12 minutes longer once they have floated to the top of the pot. When perogies are done, drain all the water and put the perogies in a bowl.

Melt lots of butter in a frying pan and add lots of bread crumbs, (I usually use 2 or 3 slices of bread), Fry until nice and golden brown. Remove bread crumbs and fry some diced onion in the same pan. When onion is tender remove from pan. Pour the onion and bread crumbs over the perogies. My husband loves these with sour cream on top.