

Pyrogies

Chris Burkart, e-mail message to Michael Miller

Some people call these perogies, but we had another name for them, and I believe mom only made them with cottage cheese. After she sealed them, she would boil them, drain them, and pour cubed bread, browned in butter over them.

Any dough left over would be cut into small squares and added to the water in which the perogies were boiled. I believe mom called them (phonetic spelling) Kase Ferenga. She would then add some of the browned cubes of bread to the liquid and we ate it like soup with our Kase Ferenga. I believe the recipe was born out of the Depression years in Saskatchewan, when 9 children had to be fed.

3 cups flour
1 egg
1 cup warm water
2 tablespoons cooking oil
1 teaspoon salt

Beat egg, add oil and water. Mix flour in liquid and make a soft dough. Cover and let stand 10 minutes, then cut dough into 3 parts. Roll out the first and cut out squares or circles. Boil the pyrogies for 10 minutes, drain and rinse with cold water.

Substitutes:

1. Prune plum halves (with sugar)
2. Mashed potatoes
3. Mashed potatoes with cottage or cheddar cheese
4. Cottage cheese with egg.
5. Dry cottage cheese with onion, salt and pepper.
6. Fried, scrambled, egg with onion.

To Freeze: If cooked, grease well with oil, and heat with onions and butter. If raw, freeze individually, package, thaw and either cook or put in oven.