

Grandma Kelly's Perogies



INGREDIENTS

3 cups all-purpose flour
1 cup water
1 egg
2 tablespoons oil
2 cups grated cheddar cheese
1 teaspoon salt
8 medium potatoes, cooked

METHOD

Blend together the water, oil, egg and salt. In a separate bowl, place flour. Add the liquid ingredients to the flour and stir.

Turn dough out on board or counter to knead, adding flour until it does not stick to your hands, making a soft dough. Make a ball, and let the dough rest for 10 mins.

In a clean bowl, mash the cooked potatoes. Add the grated cheese, and mix together.

Divide the dough into half, roll each out and cut round 3" circles. Fill with potato mixture. Fold dough and press edges together gently. Cook in gently boiling water until the perogies float to the top (approximately 3 minutes).

Drain carefully. Serve with melted butter and caramelized onions.

PRO TIPS

Use an empty small mason lid to make the circles.

Option to use sauerkraut or cooked blueberries instead of the potato mixture.

Don't give up after the first try!

