

## Fillings

Each makes 1 batch of dough  
(May be double, quadrupled  
or beyond!)

### Potato

4 small potatoes, cooked + mashed  
with 4 slices American cheese

2 Tbl. butter.

(Pasta Machine - use 5 potatoes for 1 batch of dough)  
Should be thick.

Use 1 Tbl. cookie scooper to make  
balls prior to rolling out dough.

Make the night before + refrigerate.

### Cheese

1 lb. Farmer's or ricotta cheese.

(Farmer's should be shredded;  
ricotta should be strained.)

2 eggs

1 tsp. sugar

$\frac{1}{4}$  tsp. vanilla

going places...



## Cabbage

1 16 oz. jar sauerkraut - Rinse 3 times  
cover with water

Shred  $\frac{1}{2}$  cabbage + add to water.

Boil 30 Min.

Drain.

Brown 1 lg. onion w/ butter.

Add to cabbage.

Add  $\frac{1}{2}$  t. dillweed

1 t. salt

$\frac{1}{2}$  t. pepper

1 t. sugar



## Spinach Mushroom Filling Dec. 2020

2 cups mushrooms, minced

12 oz. frozen spinach

2 cloves garlic, minced

1 onion, minced

Salt, pepper to taste

Sage

Thyme

Rosemary

} to taste

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1 cup gruyere cheese, shredded

Cook everything in butter, or oil, may  
need to drain excess liquid.  
Let it cool + stir in cheese.