

Pierogi Recipes

These recipes were perfected over the years by Kosalie Rykala Wytkowski - mother to Carol, Mary Ann, Edward & Russell.

Dough (3 1/2 dozen pierogi)

3 c. flour ~~1 c.~~ Kosalie preferred Pillsbury
(no King Arthur)

1 tsp. salt

1/2 c. soft butter

3 egg yolks

1 whole egg ——— Mix these until they are like cornmeal.

1/2 c. Milk ——— Add + Mix.

1 c. flour

1/2 to 3/4 c. water

> Alternate, using all the flour until it forms a ball.

(Do not refrigerate.) Should be sticky.

Roll the dough (divided into 2-3)
like for pie crust. Cut out
circles - approx. size of large
tuna can. Fill, fold in half, and
pinch edges tightly so filling
doesn't come out. (Pat water on
edges so dough sticks together easier.)
Boil (large pot with 1 tsp. salt)
for 5 min.

Put in cold water 1-2 min.

Drain.

Spread pierogi in casserole dish
+ spray with PAM.

Bag + freeze - 2-3 Months.