

## Perogies

Dough:

4 cups flour

$\frac{1}{2}$  tsp salt

2 eggs

$\frac{1}{4}$  cup butter or oil

1  $\frac{1}{2}$  cups water (approx)

Make medium soft dough until smooth. Divide into 2 parts. Cover and stand for 10 min. Roll on floured board until thin. Cut in rounds with a glass.

Filling:

2 cups mashed potatoes

1 tsp grated onion

2 tbsp butter

1 cup shredded cheddar cheese

Salt and pepper to taste

Cook the onion in butter until tender and combine with the cheese and potatoes and season.

Put a spoonful of filling on a round of dough (on your palm), then fold over and pinch edges tightly. Edges should be free of filling. Cover each one with a tea towel or they will dry out.

Put in rapidly boiling salted water (only a few at a time). Stir gently with wooden spoon to prevent sticking. Boil for 3-4 min. They will puff up and rise to the top. Take out and drain thoroughly. Put in deep dish and sprinkle with melted butter and chopped fried onions.

Enjoy!

Recipe from Olga Jenkins