

Perogies - THIS IS A REALLY GOOD DOUGH!!!

4 c flour, (measure into a food processor or mixmaster with $\frac{3}{4}$ tsp salt) Add $\frac{1}{2}$ c melted margarine. Then add 1 full cup boiling water and a tblsp or so of cooking oil. Make the dough quickly while the water is hot. Let it rest awhile before you roll out your perogies. You may need just a bit more water.

Filling: 2 c mashed potatoes, 1 onion minced fine, dry cottage cheese (about $\frac{1}{2}$ c) and salt and pepper. On each circle of dough, place a heaping tsp of the mix. Fold the edges and press with floured fingers.

Put on floured towel and drop into boiling water with a little bit of salt and oil. When they rise to the top they are finished. Remove from the kettle, drain, and serve with fried onions/butter or sour cream and bacon.

I freeze individually on cookie sheets before boiling. To make around 200 you need 1 $\frac{1}{2}$ cartons (about 3 c cottage cheese), $\frac{1}{2}$ dutch oven spuds mashed with a

bit of margarine, 1 onion, salt, and pepper and 7 batches of dough.