

Name: Polish Perogies 2

Yield:	Author: “Babusia” Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Eggs – 4			
Milk		1 cup	
Flour	3 cups		
Salt	1 tsp		
Cottage cheese	2 cups		Drained
Salt	1 pinch		
Preparation			
Cooking Directions			
<ol style="list-style-type: none">1. In a medium bowl, combine 2 eggs, milk, flour and salt and mix together to make a soft dough. Roll out thinly enough to make about twelve 4 inch squares. Meanwhile, bring a large pot of slightly salted water to a boil.2. In a medium bowl, combine cheese, 2 eggs and salt. Mix together and fill dough squares with cottage cheese mixture. Pinch sides together to seal and drop in boiling water. Cook for about 8 to 10 minutes or until the squares rise to the water's surface.			