

PEROGIES

Thanks to Barbra Inge and Nick Grossman, *BOWA*



INGREDIENTS

- 8 cups flour
- 5 eggs
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 cups of water
- 3 pounds mashed potatoes



PREPARATION

1. Place large pot of water on stove to bring to a boil.
2. Combine flour, eggs, baking powder and salt and stir with a fork.
3. Add water gradually and stir until dough forms.
4. On floured surface, roll out small section of dough as thin as possible.
5. Cut out dough with a water glass.
6. Place potato filing in dough, fold over and pinch with fork.
7. Drop perogies in boiling water and cook for 4 to 5 minutes, or until they float.