

This is a transcribed version of the handwritten (3x5 card) recipe for Pierogies that Nettie wrote out for me in 1996.

(note: obviously my mom got this recipe from a friend named Mary Bresch, who must have gone back to pre-1950's Winnepeg as I never met her or heard my mom speak of her in my lifetime/memory, which started around 1967)

Mary Bresch's Perogis            Jan 86 (best recipe)

3 cup flour  
1 tsp salt  
(mix both in a large mixing bowl)

Beat 1 egg with fork in a measuring cup, add 2 tbsp oil & add enough water to make 1 2/3 C liquid. Mix (into bowl with flour/salt) and add more flour for consistency while mixing (1/8 c flour).

(At this point Nettie doesn't mention rolling out this dough mixture on a flat counter top dusted with flour to a consistent thickness, about 1/8th inch thick as I recall from scavenging bits of pieces as a little kid. She probably doesn't mention it because this is such an integral part of pierogi making. It would be like mentioning rolling out the dough in a pie crust recipe).

Boil 5 potatoes, mash with package of longhorn or sharp (cheddar) cheese.  
Use large glass to cut out circles (of the dough) - put about 1/2 soup spoon (potato mixture) in, and crunch up each perogi.  
Boil for about 20 minutes (?) Take out with slotted spoon- (brush with) melted oleo to keep perogis from sticking. (oleo = margarine. I didn't know that butter was any different from margarine/oleo until I went to college. I suggest using high quality butter (or canola oil) today as the myth of "oleo" has been sufficiently debunked since mom's generation).

Fry with oleo & onion. Makes 4 dozen.

LOVE MOM SEPT/96