

ENJOY A TASTE OF HOMEMADE POTATO-CHEESE PIEROGIES WITH THIS SIMPLE STEP BY STEP!



1

Salting cooking water helps flavor potatoes.



2

Roll out dough to $\frac{1}{8}$ -inch thick.



3

Add about 1 tablespoon filling to center of dough circles.



4

Use a brush to apply water to dough edges.



5

Fold and pinch edges together.



6

Press to ensure edges are sealed.



7

To avoid splashing, carefully add pierogies to boiling water.



8

Sauté boiled pierogies in butter until golden brown and crisp.



Enjoy!