



**Joan Bufalino**

**My Mom's Pierogis**

**Ingredients:**

**4 cups flour or more**

**6 large eggs**

**1 tsp salt**

**Mix these two together:**

**¼ cup melted margarine**

**1 ¼ cup warm milk**

**Directions**

**Mix together, knead, mix so doesn't stick on hand**

**Divide in half**

**Roll into 3 circles (one for each pierogi)**

**Put in filling**

**Press closed with fork**

**Bring large pot of water to boil**

**Put 2 Tbsp oil in water**

**Add pierogis to water – boil 5-7 minutes**

**Cheese filling**

**2 lbs ricotta cheese**

**2 eggs (beaten)**

**8 Tbsp margarine or butter softened**

**¾ cup sugar or to taste**

**Lots of different fillings available**