

Pydohi (Perogie)

3 cups All Purpose Flour

5 Lg eggs

A little water. Just add to make dough smooth and a bit sticky

Mix all above with a dough hook in a mixer

Let Rest 45-60 minutes

Cut into SIX (4.7 oz) dough balls (approx. 4,7)

Potato Filling: Use SHARP Cheddar cheese with the potatoes

Farmer's Chees: Mix Farmers cheese with eggs. I use 1-2 eggs for the full package

Roll thin and fill

Boil until they float. Let float for about 2 minutes.

Remove and toss with browned butter.

Let cool

Freeze on a tray lined with parchment.

Bag and store.