

Directions to heat Perogies:

*Perogies are pre-cooked and only need to be reheated before serving.

If frozen make sure to thaw first, **do not cook from frozen.

Directions:

BOILED: Bring pot of water, 2 tsp cooking oil and pinch of salt to a boil. Place each perogy individually into boiling water until they float to the top.

Do not overcook! Drain in colander, toss gently in bowl with melted butter or margarine.

PAN FRY: Cover bottom of frying pan with cooking oil, margarine or butter. Pre-heat pan on medium, once oil is warmed place fresh pre-cooked or already thawed perogies into heated frying pan and fry until golden brown on both sides.

***DO NOT DEEP FRY OR FULLYSUBMERGE IN COOKING OIL AS PRODUCT MAY BURST CAUSING INJURY.**

Serve with your choice of favorite toppings: sour cream, sautéed onions, or bacon bits.

