

YINZ PIEROGIES!

Prep Time: 15 min

Total Time: 45 min

Servings: 3

Ingredients

DOUGH:

6.5 OZ TURNER'S FRENCH ONION DIP

1 EGG

PINCH OF SALT

FILLING:

12 OZ - DICED/BOILED POTATOES (~2 CUPS)

3 OZ. TURNER'S FRENCH ONION DIP

0.25 TSP SALT

PEPPER TO TASTE

Directions

PREPARE FILLING: TAKE POTATOES THAT HAVE BEEN

ROUGHLY CHOPPED AND BOILED IN SALT WATER UNTIL

SOFT. ADD CHIP DIP, SALT AND PEPPER - MASH TILL

DESIRED CONSISTENCY. PREPARE DOUGH: BEAT EGG AND

CHIP DIP UNTIL SMOOTH. SIFT FLOUR AND SALT INTO

EGG MIXTURE, STIR TO COMBINE. KNEAD DOUGH ON

LIGHTLY FLOURED SURFACE UNTIL FIRM AND SMOOTH.

ROLL TO 1/8" THICKNESS AND CUT 3" ROUNDS.

FILL EACH ROUND WITH POTATO FILLING. LIGHTLY BRUSH

EDGES WITH WATER, FOLD IN HALF AND PINCH TOGETHER.

COOK PIEROGIS. BRING POT OF WATER TO A BOIL, ADD

PIEROGIS AND COOK 1-2 MIN, OR UNTIL FLOATING.

SERVE, OR PAN FRY 1 MIN EACH SIDE THEN SERVE.

ENJOY!