**Pierogies with Potato and Cheese Filling**

Source: http://www.foodnetwork.com/recipes/pierogies-with-potato-and-cheese-filling-recipe

Ingredients

* 2 cups flour
* 1/2 cup water
* 1 egg
* 1/2 teaspoon salt
* 3 large potatoes
* 8 ounces sharp-tasting cheese
* Salt
* Pepper

Directions: DAY 1:

1. Mix 2 cups flour \_\_\_\_\_\_\_\_\_\_\_\_\_, ½ cup water \_\_\_\_\_\_\_\_\_\_, and 1 egg \_\_\_\_\_\_\_\_\_\_\_\_\_ and ½ teaspoon salt \_\_\_\_\_\_\_\_\_\_\_together.
2. Knead on a lightly floured surface until smooth. Cover dough with bowl and let rest for 30 minutes. Label with kitchen and period #.

Directions: DAY 2:

1. Boil 3 large potatoes until soft \_\_\_\_\_\_\_\_\_\_\_. Drain and rinse. \_\_\_\_\_\_\_\_\_.
2. Add 8 ounces cheddar cheese \_\_\_\_\_\_\_\_\_. Let stand a few minutes until cheese melts.
3. Then fold potatoes and cheese together \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. .Roll out dough about 1/8-inch thick. \_\_\_\_\_\_\_\_\_\_
5. Cut into 3-inch squares. \_\_\_\_\_\_\_\_\_\_\_\_\_
6. Fill each square of dough with one teaspoon of potato and cheese filling. \_\_\_\_\_\_\_\_\_\_\_
7. Fold each in half and pinch ends together to seal. \_\_\_\_\_\_\_\_\_\_\_\_\_\_

DAY 3: Cooking the Pierogis:

Drop in hot boiling water and simmer for 8 minutes. Drain and fry in butter a few minutes until heated through. Chopped onions may be added to the butter, if desired. Salt and pepper, to taste.