**Ingredients:**

# Dough

375mL Flour

4mL Salt

½ Egg

120mL Water

10mL Vegetable Oil

Yield: ~ 14

# Filling

10mL Margarine

45mL Onion

125mL Mashed Potato

125mL Grated Cheddar Cheese

1mL Salt & Pepper

**Instructions:**

**Day One**

1. In a medium bowl, combine flour and salt.
2. In a small bowl beat together egg, water and oil; stir into the flour mixture to make soft dough that holds together in a ball.
3. Turn out dough onto a lightly floured surface and knead until smooth.
4. Lightly oil surface of dough then wrap in saran wrap and place in fridge overnight.
5. In a skillet, melt margarine over medium heat; sauté onion for 1-2 minutes until tender. Transfer to a bowl and mix in potatoes, cheese salt and pepper. Place in labelled Ziploc bag.

**Day Two**

1. Roll dough on a lightly floured surface to 1/6” (1.5mm) thickness. (THIN) Cut 3” circles
2. Turn circles over so sticky side is up. Reroll or stretch if they shrink.
3. Place filling in each round (be careful not to over-fill)
4. Pinch edges together to seal. Should have a 1cm border around edge
5. Lightly dust with flour and place on a tray standing up.
6. Wrap and label. Place in fridge

**Day Three**

1. Bring a large pot of water to a boil.
2. Cook perogies (8 at a time) for 1-2 minutes. Drain in a colander.
3. In a large frying pan, melt 30mL margarine and saute perogies until browned on both sides. May need to cook in two batches. Careful not to over handle them or they may fall apart.