

# **Perogies Ingredients and Cooking Instructions**

## **Potato & Cheddar Cheese Perogies**

### **Directions:**

**Boiled:** Place frozen perogies in boiling water for 5 to 6 minutes until they float to the top and are well puffed. Drain in colander and toss gently in melted butter or margarine. Serve with your choice of favourite toppings such as sour cream, sautéed onions or bacon.

**Pan Fried:** Cover bottom of frying pan with cooking oil, margarine, or butter and heat to 375°F (190°C) on medium heat. Place frozen perogies into frying pan and fry for 5 minutes on one side and 4 minutes on the other. Remove from heat and serve with your favourite toppings, such as sour cream, sautéed onions or bacon.

**Ingredients:** Enriched flour (wheat), potatoes, water, cheddar cheese (milk), canola and/or soy oil, onions, salt, pepper, annatto and semolina.

## **Potato & Cheddar & Bacon Perogies (100% Real Bacon)**

### **Directions:**

**Boiled:** Place frozen perogies in boiling water for 5 to 6 minutes until they float to the top and are well puffed. Drain in colander and toss gently in melted butter or margarine. Serve with your choice of favourite toppings such as sour cream, sautéed onions or bacon.

**Pan Fried:** Cover bottom of frying pan with cooking oil, margarine, or butter and heat to 375°F (190°C) on medium heat. Place frozen perogies into frying pan and fry for 5 minutes on one side and 4 minutes on the other. Remove from heat and serve with your favourite toppings, such as sour cream, sautéed onions or bacon.

**Ingredients:** Enriched flour (wheat), potatoes, water, cheddar cheese (milk), canola and/or soy oil, bacon, onion, salt, annatto, liquid smoke, spices.

**Combination Option – see above for ingredients for each.**