

Sue's Perogi Dough

Single

½ cup

½ cup

¼ cup

¼ cup

1 ½ tsp

½ tsp

¼ cup

¼ cup

¼ cup

sweet rice flour

tapioca starch

white rice flour

brown rice flour

guar gum

salt

milk

cream

egg whites

Double

1 cup

1 cup

½ cup

½ cup

1 tbsp

1 tsp

½ cup

½ cup

½ cup

Place dry ingredients in mixer and add liquid. Mix till well incorporated. Pull dough out onto floured table, knead till even consistency, add oil and/or flour as necessary. Cut into small pieces, roll out small pieces and cut into rounds, stack with wax paper between.

Place small amount of filling in centre of dough round. Using brush or finger wipe a small amount of water around edge of round and fold over. Crimp with a fork. Place in boiling water for 2-3 minutes, until perogies float. Perogies can be eaten hot or place on tray with parchment paper to drain. Once dry perogies can be frozen or fry in butter to eat.

Filling – mashed potato, grated strong cheese, small pieces of cooked bacon