

## Sara's PEROGY DOUGH

3 cups flour  
½ cup warm milk  
½ cup warm water  
2 tbsp. cooking oil  
1 egg  
1 tsp. salt

Beat egg, oil, water and milk together. Add flour one cup at a time to make a soft dough.

Let stand for two hours or leave in the refrigerator overnight.

Makes 4 to 5 dozen perogies.

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## Sara's PERISHKY (baked perogies)

4 to 5 cups flour  
1 cup warm milk  
1 cup warm water  
¼ cup melted margarine  
¼ cup vegetable oil  
1 egg  
½ tsp. salt  
1 tsp. yeast

Use 4 to 5 cups of flour to make a soft dough. Add the liquids into a bowl first, then add the dry ingredients. Let rest for 20 minutes, then roll out and fill with your favourite fillings.

Once the pan is full, place in the oven at 350°F for 12 to 15 minutes.

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## Sara's PEROGY FILLING IDEAS

- Mashed potatoes with cheddar cheese or CheezWhiz™ (salt and pepper to taste)
- Mashed potatoes with fried butter and onions (salt and pepper to taste)
- Mashed potatoes and cottage cheese
- Cottage cheese, salt and pepper to taste, 1 egg to ½ lb. cheese
- Sauerkraut with fried onions and butter
- Grind leftover roast beef, add fried onions and butter, salt, pepper and garlic to taste along with enough mashed potatoes to hold the mixture together. Great with a cheese sauce.
- Use any leftover meats and grind it up and use just enough mashed potatoes to hold it together along with your own favourite spices and seasonings.

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## Sara's ANOTHER PEROGY DOUGH

|   |  |
|---|--|
| 10 cups flour                               | Mix together and knead well to make a soft dough.    |
| 1 cup melted margarine                      | Cover and let rise for one hour.                     |
| 2 cups hot water                            | Roll out thin, and fill with your favourite filling. |
| 2 eggs, well beaten with one cup warm water |  |

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## Sara's DEEP FRIED PEROGIES

|                       |   |
|-----------------------|---|
| 3 cups flour          | Mix flour and cottage cheese together. Add eggs to the flour and cheese. Add oil, baking soda and salt.                           |
| 2 cups cottage cheese |   |
| 2 eggs, well beaten   |   |
| ¼ cup cooking oil     |   |
| ½ tsp. baking soda    |   |
| 1 tsp. salt           | Add water to make soft dough. Roll out and fill with favourite filling. Once done, deep fry in oil, turning until a golden brown. |
| 1 cup warm water      |   |

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## Sara's NEVER FAIL PIE CRUST

|                      |  |
|----------------------|--|
| 1 lb. lard           | Combine lard and boiling water. Beat until creamy, and let stand for 10 minutes to cool. |
| 1 cup boiling water  |  |
| 4½ cups flour        |  |
| 1 tsp. baking powder | Add flour, baking powder, and salt. Gently mix to form dough.                            |
| 2 tsp. salt          |  |
|                      | Put in waxed paper and refrigerate for at least 2 hours before using.                    |

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## Sara's OVERNIGHT BUNS

2 pkg. yeast  
1 cup warm water  
2 tsp. sugar

5 cups warm water  
2 cups sugar  
8 tbsp. cooking oil  
2 tsp. salt

4 eggs, well beaten  
12 - 14 cups flour

Combine the first three ingredients and let the mixture bubble for 20 min. Start buns at 3pm. Punch down dough every hour until 9pm. Combine the second set of ingredients (water, sugar, oil and salt). Combine yeast mixture with beaten eggs. Add 6 or 7 cups of the flour mixture to make soft dough. Add rest of flour and knead. At 9pm, form into buns and let rise overnight in a warm place. Next morning, bake at 375°F for about 20 minutes.

Great stuffed with fruit or meat fillings!

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## Sara's SWEET POTATO RAVIOLI

1/2 cup flour  
1/2 cup semolina flour  
1 cup hot water  
1/2 tsp. salt  
1 tbsp. olive oil  
1 tbsp. tomato puree  
1 sweet potato

Bring a pot of water to boil; peel and dice sweet potato and add to water. Once soft, drain, mash & set aside. In food processor, combine flours and salt. On slow speed, add the oil, tomato purée and slowly drizzle in hot water. Dough should come together into a ball. If not, add water 1 tsp. at a time. Remove dough and divide in half. Roll each piece as thinly as possible add about a teaspoon of mashed sweet potato filling. Seal and cut with Sara's Perogy maker. TO COOK: Boil to al denté. Remove when they begin to float - about 3 or 4 minutes.

Serve with Sara's Fresh Tomato Sauce.

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## Sara's FRESH TOMATO SAUCE

2 tomatoes, skinned and seeded

1 clove garlic, puréed

pinch of salt

1 tbsp. extra virgin olive oil

Bring a large pot of water to boil. Prepare a bowl of ice water.

Score the bottom of the tomatoes and drop them into the boiling water for about 1 minute.

Remove and plunge them into the cold water.

Core the tomatoes and remove the skins; slice and remove the seeds.

Mash the tomatoes with a fork and add the puréed garlic, salt and olive oil; mix well.

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# Sara's PITTSBURGH DOUGH

2 c. flour plus extra for  
kneading and rolling

1/2 tsp. salt

1 large egg

1/2 c. sour cream

1/4 c. soft butter in small  
pieces

butter & onions to sauté

filling of your choice

Mix flour and salt. Beat egg and add to flour mixture. Add 1/2 cup sour cream and soft butter pieces. Work until dough loses most of its stickiness (about 5-7 minutes). You can use a food processor with a dough hook for this, but be careful not to overbeat.

Wrap dough in plastic and refrigerate for 20-30 minutes or overnight; dough can be kept in the refrigerator for up to 2 days.

Prepare perogies using Sara's perogy maker and boil until done (8-10 minutes). Sauté chopped onions in butter until soft. Add perogies and fry 'til crispy. Serve with sour cream for a true Pittsburgh perogy meal.

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