



here's what's cookin'

Lazy Pirogi
recipe from: Grandma
serves: 6

- 1 lb. Dry Cottage Cheese
- 2 Egg Yolks
- 1 teas. Salt
- 1 teas. Butter
- 1 Cup Flour
- Beaten stiff egg whites

Put cottage cheese into a dish towel and twist and squeeze out all the water you can.

put into mixing bowl, add egg yolks, salt, butter and flour . Mix together well. Fold in stiffly beaten egg whites. Divide dough in half, roll out with your hands on a floured surface into a long roll, Cut into small pieces. Repeat with other part of dough. Drop into salted boiling water. Cook for 4 to 5 min. Drain into collander, (do not blanch with cold water) Pour melted browned butter on top and serve. Mmmmm!!!

