**Pierogi**

 **Ingredients**

**8 flat dough disc**

**Water**

**1 pinch salt**

**sauerkraut filling and sour cream**

**(optional)**

 **For potato & cheese filling**

**2 cups mashed potatoes**

**1 pound cheese cubed**

**Salt to taste**

**White pepper to taste**

**Onion salt to taste**

 **For meat filling**

**1 onion chopped**

**2 garlic chopped**

**½ tsp salt**

**1 tsp pepper**

**Pinch of ground cumin**

**Pinch of ground allspice**

**2 eggs lightly beaten**

**1+ ¼ pounds lean ground beef**

**2 tbsps vegetable oil**

 **Directions**

**To make the meat filling in a large bowl mix the onion,**

**garlic, salt, pepper ground cumin allspice beaten eggs and**

**lean ground beef and mix well with your hands. Heat the oil**

**in a large skillet. Add the meat mixture and sauté, breaking**

**up the meat until it is no longer pink 3 to 5 minutes. Put the**

**meat in a owl and set aside. To make the potato and cheese**

**filling in another bowl mix tighter mashed potatoes,**

**cheese, salt, white pepper and onion salt. Place a small**

**spoon full of the potato filling into the center or flat dough**

**disc. Moisten the edges with water, cover with another**

**flatten dough disc and press together with a fork to seal.**

**Repeat procedure with the remaining dough and the meat**

**filling. To cook, bring a large pot of lightly salted water to a**

**boil. One by one add the pierogis to the water and cook for**

**3 to 5 minutes or until pierogi float to the top. Take them**

**out with a slotted spoon. Serve with sauerkraut filling and**

**sour cream.**