

PIEROGIS HEATING & SERVING SUGGESTIONS

Your pierogis are FULLY-COOKED and only need to be warmed before eating. Please use the following instructions with some caution since the dough is tender and can be easily overdone.

FOR A LITTLE BROWN & CRISPY PIEROGIS:

SAUTE: in your favorite butter or margarine on top of stove until you have degree of crispiness desired. Add some onions to enhance the flavor if you like!

DEEP FRY: Preheat oil about two inches deep in whatever pan you usually use for deep frying. Follow your usual method when the oil is hot enough to begin.

Carefully lower the DEFROSTED pierogis into the pan. Fry until as crisp and brown as you like!

FOR SOFT PIEROGIS:

STEAM: in a little water on top of the stove until the pierogis are as hot as you like. Butter may be added to the water while steaming, or pour melted butter over them after removal from the pan

MICROWAVE: Take all ordinary precautions when microwaving. If you cover your container with plastic wrap be sure to leave a small vent for steam to escape. Set on medium or low heat for 3 to 4 minutes. If pierogis are defrosted it won't take long for them to heat up. Since they are fully cooked, keep checking on them to make sure they don't become "overdone" since the dough could become hard.

HOPE THESE TIPS HELP... ENJOY YOUR PIEROGIS!