



# **Cooking Instructions**

## **Preferred Method (Fry Pan):**

- 1. Add 3 tbsp of butter or margarine and 2-5 tbsp of water (2 for crisp, 5 for less crisp) in a large non-stick (Teflon) pan and melt at one setting above medium heat.**
- 2. Add FROZEN pierogies and cover with a fairly tight lid. Leave to simmer for approximately 6 minutes until desired golden brown. Turn pierogies and simmer for 2 minutes until golden browned to your liking.**
- 3. Enjoy as is or add sour cream.**

## **Suggested Toppings:**

**Sour cream, sautéed onions, ham, bacon, or sausage.**