



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.