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Pizzelle  
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Belgian  
Waffler  
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ATLAS  
Pasta  
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**VillaWare™**  
Classic Italian Kitchenware

VillaWare Mfg. Co.  
1420 East 36th Street  
Cleveland, Ohio 44114

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#### MAKING THE DOUGH

2 cups flour	1/4 teaspoon salt
2 eggs, well beaten	1/3 cup water

Makes 18 pierogi

**MANUAL METHOD.** Sift flour and salt onto a pastry board. Make a well in the center, and add eggs and water. Work the flour and egg mixture together. If mixture is too dry, add a teaspoon of water at a time until mixture is smooth in consistency. Allow dough to rest for 15 minutes covered under a bowl or damp cloth.

**IF YOU HAVE A FOOD PROCESSOR...** A food processor may also be used to combine the ingredients. Beat eggs first for 5 seconds. Sift in dry ingredients and blend until mixture is grainy. If mixture appears too dry and powdery, add 1/2 teaspoon water while blending until mixture begins to form tiny balls about 1/4 inch round. Turn mixture over onto a dough board and knead. Allow dough to rest for 15 minutes covered under a bowl or cloth.

## Direction and Recipe Booklet

# PeePa™ Pierogi Maker

No. 5510



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#### POTATO FILLING

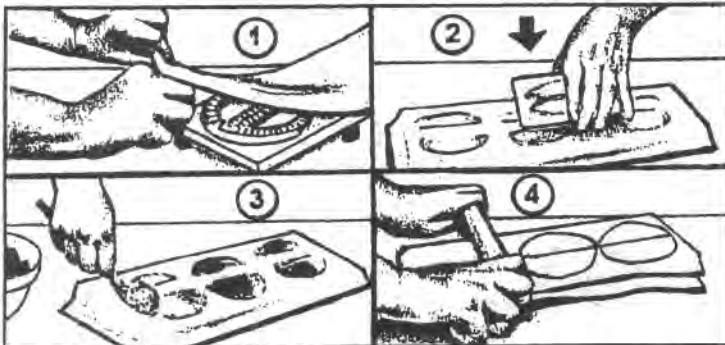
1 large potato (mashed)	1 small onion diced
2 tbl. butter or margarine	1/4 cup Longhorn cheese (grated)

Saute onion in butter or margarine. Add mashed potato, then cheese and salt. After filling and sealing, (see below) boil the pierogi in salted water until tender. Saute an additional onion in butter or margarine and pour over the pierogi.

#### CHEESE FILLING

1-1/2 cups Ricotta or Farmer's cheese	1 tsp. sugar
1 tsp. lemon juice	2 eggs
	1/4 tsp. salt

Press cheese through a strainer or sieve into a bowl. Add remaining ingredients and mix well.



#### FILLING AND SEALING

Roll out 2 sheets of dough about 1/16" thick, a little longer and wider than the PeePa™ Pierogi Maker

- 1) Place one sheet over the cutting plate, overlapping the edges.
- 2) Press the forming plate into the dough to form pockets.
- 3) Fill pockets with filling and cover with second sheet of dough.
- 4) Using a rolling pin, start rolling from the center of the plate and work outwards until pierogi are cut and sealed.

Turn plate upside down to remove pierogi.