



Mrs. T's Pierogies General Cooking Directions

Boiled Directions:

1. Place frozen full size pierogies in boiling water for 4 to 5 minutes, uncovered.
Place frozen Mini Pierogies in boiling water for 2 to 4 minutes uncovered.
When pierogies float they are done.

Deep Fry Directions:

1. From frozen state, deep fry pierogies at 350°F for 2 to 4 minutes.
2. Around 2 minutes check pierogies. When they float and are golden brown they're ready to serve.

Baked Directions:

1. From frozen state, place pierogies in a single layer on a flat tray. The tray can be lined with parchment paper and/or sprayed with cooking spray.
2. Spray the tops of the pierogies with a cooking spray.
3. Bake at 400°F for 18 to 20 minutes.

Steamed Directions:

1. Place frozen pierogies in slotted or solid pan and place in steamer for 5 minutes. When steaming more than one pan, allow an additional 2 minutes per pan.

Sautéed Directions:

1. From refrigerated storage, or thaw frozen pierogies in hot tap water for 5 minutes.
2. In a skillet in melted butter, oil, or broth sauté pierogies for 3 minutes or until desired brownness is achieved.
3. Onions or vegetables may be added to pan.

Grilled Directions:

1. From refrigerated storage or thaw frozen pierogies in hot tap water for 5 minutes.
2. Place butter or oil on grill, add pierogies and grill until desired brownness is achieved, turning to brown both sides.

Outside Grill, George Foreman Grill, or Pannini Grill:

1. Coat frozen pierogies on both sides with cooking spray or oil.
2. Place on grill for 5 to 6 minutes or until desired brownness is achieved, on regular grill turn to brown other side.

Cooking times may vary according to equipment used.