

Pierogies In Garlic

This pierogie recipe was passed down from my paternal grandmother who most likely learned it from her Polish or eastern european friends in Cle Elum Washington (a small coal mining town on the east slopes of the Cascade Mountains).

Ingredients

- 1** box (12 oz) Mrs. T's® Classic Cheddar pierogies (or make your own or use your favorite brand)
- butter (1/4 to half a stick)
- 4** cloves garlic, finely chopped

Method

Cook the pierogies per package directions and drain.
Melt the butter and sauté the garlic until browned and slightly crunchy.
Mix the pierogies with the butter/garlic.
Enjoy!

Notes

Serve warm.

Source: Pauline Feroglia Enrico (2-4 servings)
