

## Steak and Cheese Pierogies.

Made with the best cut of beef available. Juicy and delicious, mixed with blended cheeses and spices. Wrapped in Grannie's delicious pierogie shell. Don't confuse these with a side dish, they're the main course and then some! 1 dozen = 2.5 pounds of pierogie goodness. **Ingredients:** steak, flour, eggs, sour cream, mozzarella, provolone, water, spices and salt.



**Grannies Oven**

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**The best Pierogies on the web!**

**<http://GranniesOven.com>**

## Grannies Oven's Pierogies

Our pierogies are made with only the best ingredients available. Handmade not machine produced. Maybe you were lucky enough to remember what pierogies were meant to look like and how good they tasted. If so you won't be disappointed in Grannies Oven.

If you never had the opportunity to taste a



real pierogi your going to be mad at yourself for

not trying Grannies sooner.

Ordering is easy you can find us at : <http://granniesoven.com> , We accept all major credit cards, debit cards, , check or money orders. Order today and taste what you've been missing.

1	<b>Potatoes &amp; Cheese Pierogies</b> -potatoes, mozzarella, provolone and cheddar cheeses, flour, salt, sour cream, water, spices, eggs.
2	<b>Sauerkraut Pierogies</b> -sauerkraut, flour, salt, sour cream, water, spices, eggs.
3	<b>Cabbage Pierogies</b> - cabbage, flour, salt, sour cream, water, eggs and spices.
4	<b>Cottage Cheese Pierogies</b> - dry cottage cheese, eggs, sour cream, water, spices and salt.
5	<b>Steak &amp; Cheese Pierogies</b> - steak, flour, eggs, mozzarella, provolone, sour cream ,spices and salt.
6	<b>Chicken &amp; Cheese Pierogies</b> - Chicken, eggs, cheddar cheese, sour cream, flour, salt, water, spices, green pepper and red pepper.

## Directions for preparing Pierogies:

Add 1 teaspoon salt and a table-spoon of cooking oil to two quarts of water and bring to a boil. Place the pierogies in the boiling water. When the pierogies rise to the top of the boiling water they are done. We suggest also frying the pierogies with butter and onions after boiling.

