



Grannies Oven™

**Ethnic Foods
&
Pastry**



 **MADE IN USA!**

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

Add 1 teaspoon salt and a tablespoon 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. There are many ways to prepare pierogies, check out <http://GranniesOven.com>

Upon receipt of Pierogies they should be used, or refrozen until used.
Frozen storage of products should not exceed 4 months for best results.

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Grannies Oven can be found at:
<http://GranniesOven.com>