**Pierogi**

Dough

- 1 lb flour

-1 egg

-1 egg yolk

-1 tbsp salt

-1 tbsp vegetable oil

- 1 to 1&1/2 C water

Meat Filling

- 1 lb ground beef

- 1 lb ground pork

-1/2 cup chopped onions

-1 tsp salt

-1 tsp black pepper

- 1 tsp minced garlic

-1 tsp paprika

- 1/2 C bread crumbs

-2 eggs

Topping

- 1 medium size yellow onion, diced

- 4 strips thick bacon, sliced

Instructions:

1. Combine the dough ingredients. Knead for 5 minutes. Roll out on lightly floured surface until about 1/8" thick. Divide into 50 circles.
2. Mix together the meat filling ingredients. Add 1 tbsp per dough circle.
3. Fold dough over meat mixture, creating half circle. Pinch edge to seal pierogi.
4. Cook in boiling water approximately 8 to 10 min, depending on size of water and pot.
5. Cook bacon. Halfway through add onion and sauté until done.
6. Top each pierogi with topping.

Makes 50 pierogis.

Bart & Michelle Grochowski