



The Pierogi Place - Cooking instructions from frozen

Instructions if boiling then pan-frying (recommended for savory)

1. Boil water in a large pot and add 2 tbsp of oil to prevent pierogi from sticking
2. Once water is boiling, add frozen pierogi and wait until you see them float
 - a. Pro-Tip: stir gently immediately after adding pierogi to avoid sticking to bottom of pot
3. Once pierogi begin to float at the top boil for 2 minutes, then remove from pot
4. While pierogi are boiling preheat a pan and add butter
5. Add pierogi to preheated pan and fry until lightly browned on each side (about 1 - 2 minutes per side depending on your pan)
6. Serve with onions pan-fried in butter and enjoy!

Instructions if boiling only

1. Boil water in a large pot and add 2 tbsp of oil to prevent pierogi from sticking
2. Once water is boiling, add frozen pierogi and wait until you see them float
 - a. Pro-Tip: stir gently immediately after adding pierogi to avoid sticking to bottom of pot
3. Once pierogi begin to float at the top boil for 4 minutes, then remove from pot
4. Pierogi are ready to eat! We recommend serving with onions pan-fried in butter
5. Enjoy!

Instructions for sweet pierogi

1. Boil water in a large pot and add 2 tbsp of oil to prevent pierogi from sticking
2. Once water is boiling, add frozen pierogi and wait until you see them float
 - a. Pro-Tip: stir gently immediately after adding pierogi to avoid sticking to bottom of pot
3. Once pierogi begin to float at the top boil for 4 minutes and 30 seconds, then remove from pot
4. Pierogi are ready to eat! We recommend serving with melted butter
 - a. Our apple pierogi go great with cinnamon sugar
 - b. Our blueberry pierogi go great with sweet creme and sugar
5. Enjoy!