

Naleśniki

Polish Breakfast Crepes

1 cup Flour
¼ cup confectioner's sugar
½ teas. Salt
1 cup Milk
2 Eggs

Combine dry ingredients. Add milk and stir until smooth. Add eggs and beat thoroughly.

Heat a saute pan over medium high heat. Add about ¼ cup of batter and swirl to spread over the pan. Brown lightly and flip over to cook the reverse side. Spread with softened cream cheese or jelly. Sprinkle with confectioner's sugar.

Pierogi

Dough

2 Eggs
½ cup Water
2 ½ cups flour
½ tsp. Salt

Put flour in a bowl, make a hole in the center and drop in eggs. Cut flour with a knife to incorporate the eggs. Add water and salt and knead until firm. Let dough rest for at least 10 minutes, covered with a warm bowl. Divide dough in half and roll thin. Use a large biscuit cutter to create dough circles. Stuff with filling. Drop pierogi in boiling salted water and cook gently for 5 minutes. Drain and serve warm.

Filling

1 small can sauerkraut (rinse thoroughly and drain)
1 small onion, chopped
2 Tablespoons butter
Salt & Pepper to taste

Saute the sauerkraut and onion in butter until onions are translucent. Add seasoning and cool.

Irish Coffee

- 1 part Irish whiskey
- ½ part simple syrup
- 4 parts coffee
- Top with whipped cream