

**Recipe Name: Serving Ideas for Lila's Pierogi**

*From The Kitchen Of:* Chef Tony, Lila's Pierogi



Chef Demo July 9, 2011

Farmington Farmers & Artisans Market

*Serving Ideas for Lila's Pierogi:*

- Our Pierogi are Sold Fully Cooked, No Need to Boil
- For best results, fry thawed pierogi in a frying pan with butter or cooking spray. Fry on medium heat until the pierogi are brown on both sides (pierogi may be thawed in the microwave or leave in the refrigerator overnight before frying)
- Barbeque
- Top with sautéed onions or bacon
- Cover them in sour cream
- Pour spaghetti sauce or salsa over them



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**Recipe Name: Suggested Meal Ideas for Lila's Pierogi**

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*Ideas:*

- Our **potato pierogi** make a great side dish for any meal. Try Lila's Pierogi instead of mashed or baked potatoes tonight. Top with gravy!
- Lila's **sauerkraut pierogi** and Lila's **mushroom pierogi** make a wonderful substitute for your side vegetables.
- Heat up some **blueberry pierogi** and lightly top with sugar or ice cream, a small dessert any time of the day. Top them with powdered sugar or Maple syrup for a great breakfast.
- Lila's **meat pierogi** are great for lunch. The kids and you will love this easy to make meal.
- What could you do if you had more time in the morning? Instead of cooking bacon or sausage and making eggs for the kids, have some of Lila's **breakfast pierogi**.
- Planning a party? Place Lila's Pierogi on your menu. Heat any flavor of pierogi and place in a baking dish. Keep pierogi warm in the oven until serving time.

Let us know how you serve yours!