

MOOSE PEROGIES

Ingredients:

4 cups of flour
2 tbsp. olive oil
1 tsp. salt
2 cups sour cream
4 eggs

Slightly beat eggs. Add sour cream and olive oil and mix thoroughly. Add this mixture to flour and salt. Mix completely and let stand for ½ hour.

Roll out to about ¼ inch thickness. Cut with cup or glass 3 inches in diameter.

Place about 1 teaspoon of filling in center and dampen edges with water. Fold over and seal edges.

Drop into boiling water. Cook until they float to the top.

MEAT FILLING:

Grind up cooked moose (or other meat). Add salt, pepper and onions for better taste. Add a tablespoon or so of butter so the meat isn't so dry.