

PEROGIES

2 eggs

1 c. water

salt

1 tblsp. cooking oil

Beat and add flour till good and stiff. Put on table and work until hard to roll out.

Roll quite thin--cut in triangles. Boil in salted boiling hard one by one--6 or 7--minutes--bring back to a boil.

Drain. Butter in frying pan.

(Cream of Tartar)