

A Holiday Recipe from OC Sound Chorus

Berokies

Shared from the home and heart of Kim Clark

Filling:

10 to 12 potatoes, boiled and riced (Or used instant mashed potatoes)
2 quarts creamed cottage cheese
2 onions fried in butter
Salt and Pepper to taste

Combine cooked potatoes, cottage cheese, onions and seasonings.

For each batch of dough:

Beat together:

1 egg

1 egg shell of water

Salt to taste

Flour until consistency of pie dough.

Roll out as noodle dough.

Cut in circles (the one true cutter is about 5 3/4 inches in diameter).

Be sure edges are well sealed with a small amount of water or filling will leak.

Make as much dough as is needed for the filling.

Drop into boiling salted water. Cook until they float. Drain.

Refrigerate until needed.

Fry in melted butter until golden brown.

Serve with melted butter and sour cream.

