

Cooking Corner



Party On with Mini-Pierogies

(NAPSA)—Miniature pierogies are just the right size for snacking—and these potato-filled pasta pockets make super finger foods for a party. Bite-sized Mrs. T's® 'Rogies taste especially good when they're crisped in the oven and eaten with a topping or dip. As a change from chips, spoon guacamole onto golden crisp 'Rogies. Or, give the minis a crusty Italian-style coating and twirl them in a warm-n-spicy tomato dip.

Roasted mini-pierogies can also be drizzled with your favorite prepared dressing or dip—ranch dressing and onion dip are two popular choices. Keep a few boxes of mini-pierogies in your freezer, ready for an impromptu party or everyday snack.

For more rockin' 'Rogies recipes, check out www.pierogies.com or send a self-addressed, stamped, business-size envelope to: Big-Time Favorites Leaflet, Mrs. T's Pierogies, PO Box 606, 600 E. Center St., Shenandoah, PA 17976-0606.

CRISPY 'ROGIES WITH GUACAMOLE

- 1 package (12 ounces) frozen Mrs. T's Jalapeño & Cheddar 'Rogies or Potato & Cheddar 'Rogies (mini-pierogies)
- Nonstick cooking spray or vegetable oil
- 1 ripe Hass avocado, halved, pitted and peeled
- 2 tablespoons diced tomato or sweet red bell pepper
- 1 tablespoon minced onion
- 1 teaspoon minced jalapeño pepper (optional)
- ¼ teaspoon salt
- 1 tablespoon lime juice



Roast some mini-pierogies until crisp and spoon guacamole on top.

Preheat oven to 400°F. Place frozen 'Rogies on a rimmed baking sheet; lightly spray both sides with nonstick cooking spray or brush lightly with oil. Bake until crisp and golden, about 20 minutes. Meanwhile, in a small bowl, mash avocado (makes about ¾ cup); stir in tomato, onion, jalapeño pepper, salt and lime juice. Transfer 'Rogies to a platter; spoon 1 heaping teaspoon guacamole on each one.

YIELD: 28 hors d'oeuvres

ROASTED 'ROGIES WITH SPICY TOMATO DIP

- Nonstick cooking spray or vegetable oil
- 1 egg, lightly beaten
- ⅓ cup packaged Italian-flavored bread crumbs
- 2 tablespoons grated Parmesan cheese
- 1 package (12 ounces)

- frozen Mrs. T's Potato & Cheddar 'Rogies (mini-pierogies)
- 1 cup prepared marinara sauce
- ¼ teaspoon red pepper flakes

Preheat oven to 400°F. Lightly spray a rimmed baking sheet with nonstick cooking spray or brush with oil. In a medium-sized bowl, whisk egg with 1 tablespoon water. Combine bread crumbs and cheese in a shallow bowl. Coat 'Rogies first with egg mixture, then with bread crumbs; arrange on prepared baking sheet. Roast 'Rogies until crisp and golden, about 20 minutes. Meanwhile, in a small saucepan, combine marinara sauce and red pepper flakes; simmer over medium heat about 5 minutes. Serve 'Rogies with warm dip.

YIELD: 28 hors d'oeuvres