

Greetings!

Thank you very much for your interest in my class! Thank you very much for your interest in my class! I've taught this wonderful (and delicious!) 'culinary art' to hundreds of people across the tri-county area - everyone is always amazed at how easy and fun pierogies are to make! In the class we also talk about the endless varieties of fillings you can create plus how to flavor and season your dough as well. Homemade pierogies taste sooo much better, and they're healthier for you too because store brands are usually full of all kinds of artificial preservatives, colors and flavors. By the end of the class you'll be a 'pro' at making pierogies!

***Below is the list of supplies that are needed for you to bring:***

If you have any questions at all please email me at [supplylist@gmail.com](mailto:supplylist@gmail.com) or call me anytime at [\(586\)549-7648](tel:5865497648).

The location for the class is Canton High School at 8415 North Canton Center Road (in Canton). It's about a block south of Joy Road. When you arrive at the school you want to park kids in the main parking lot close to where you see a tall flagpole and steps leading up to two sets of entrance doors. Enter the school using the set of doors to the right side - the ones on the left are usually locked. When you come in keep walking straight - you'll be in an area where you'll see a hallway running left and right. Go left - the classroom (room # 133) is the first room on the left.

Thanks again! Instructor *Andrea Janssen*

### **Perfect Pierogies Class Supply List**

Please bring the following food items:

- 5 cups of white, all-purpose flour (note: the flour needs to be all purpose. Other kinds of flour (especially gluten-free, rice, etc.) won't make the dough - it won't turn out right. Also, you don't need to sift the flour)
- 1 teaspoon salt
- 1 large egg
- 1/4 cup of vegetable oil (canola or soybean or corn, etc., but NOT olive oil)

Here are some pierogie filling suggestions (you need to bring approximately 2 cups total – feel free to bring more than one kind). Any leftover filling(s) can always be frozen to make more pierogies with later:

***Mashed potatoes;*** (you can bring a container of ready-made from the grocery store). You can also make homemade mashed potatoes if you want to. Make them more on the stiffer side (not runny). You could also mix in other items like shredded cheese, cooked bacon bits, etc., and seasonings could be mixed in as well (like onion or garlic powder, fresh or dried herbs, etc). Mixing can be done at home before coming to the class.

***Sauerkraut;*** (buy a regular size jar or can (the jar tends to taste better – the can tends to give off a slight metal taste). Try to drain off the liquid the sauerkraut is packed in

***Fruit;*** (bring one opened can of pie filling)

Please bring these utensils: (our classroom doesn't have these items for us to use):

- One round metal or plastic cookie cutter (3.5" or 4" in diameter – *Meijer usually has this in their house wares department, or it's at any Michael's craft store or any cake decorating supply store*)
- One rolling pin (to roll your dough out with)
- One large mixing bowl (the size you'd use to mix cake batter in)
- One set of measuring cups and measuring spoons
- Two EACH - regular forks and teaspoons (the kind we eat with/have in our kitchen drawer - NOT plastic)
- Half roll each of parchment paper or wax paper (parchment paper really works best), plastic wrap (saran or any other kind), and paper towels
- Two wet washcloths or dishcloths (store them in a baggie)
- Two sheet cake pans or large cookie sheets or something similar to carry your pierogies home in
- Pen and paper for notes.