

## Nom's Perogies

Submitted by Naomi Bassingthwaite, Prairie Land and Bison

Dough	4 cups Flour	2 Eggs (well beaten)
	1 tsp Salt	2 cups Milk
	½ cup Margarine	
Filling	Ground Bison	
	Sauteed Onions & Garlic	
	Seasoning Salt	

Rub flour, salt and margarine together as for pie crust. Add eggs and milk. Knead dough well. Roll thin, cut with round cookie cutter.

Fry ground bison in frying pan. Sautee onions and garlic and add to the meat. Add enough seasoning salt to give the meat a nice flavor. Let cool.

Place filling in center of each cut dough piece, fold over and seal edges well. Drop into salted boiling water. Cook for 4-5 minutes. Drain. Place in casserole and sprinkle with butter. Toss gently.