COOKING INSTRUCTIONS:

Bring a large pot of water to a rapid boil, add salt. Remove the desired number of dumplings from the packaging. Carefully place them in boiling water, stir gently, and bring water back to boil. Lower heat to maintain a steady simmer, stir occasionally, and cook for 5-7 minutes based on your preferences. Once done remove dumplings from water and add butter or any condiment of your choice like sour cream, mayo, vinegar or any other sauce you like.

(USDA recommends cooking all meat and poultry items to an internal temperature of 165F)

Bring a large pot of water to a rapid boil, add salt. Remove the desired number of pierogies from the packaging. Carefully place them in boiling water, stir gently, and bring water back to boil. Lower heat to maintain a steady simmer, stir occasionally, and cook for 5-7 minutes based on your preferences. Once done remove pierogies from water and add butter or any condiment of your choice like sour cream, mayo, vinegar or any other sauce you like.

(USDA recommends cooking all meat and poultry items to an internal temperature of 165F)