



NEW T'SERS® RECIPES.*

DELICIOUS, BITE-SIZE PIEROGIES.



BUFFALO

- 1 CUP BUFFALO WING SAUCE

Deep Fry: Direct from freezer to deep fryer for approximately 3 minutes till golden brown. Toss with wing sauce.

Bake: Toss pierogies in wing sauce and bake at 400 degrees for 20 to 30 mins until golden brown.



ZESTY

- 1 CUP OIL
- 1 CUP HOT PEPPER SAUCE
- 4 TABLESPOONS CHILI POWDER

Combine: Oil and seasoning

Deep Fry: Direct from freezer to deep fryer for approximately 3 minutes till golden brown. Toss with seasoning mix.

Bake: Toss pierogies in seasoning mix and bake at 400 degrees for 20 to 30 mins until golden brown.



RANCH

- 1/2 CUP OIL
- 8 TABLESPOONS POWDERED RANCH DRESSING MIX

Combine: Oil and seasoning

Deep Fry: Direct from freezer to deep fryer for approximately 3 minutes till golden brown. Toss with seasoning mix.

Bake: Toss pierogies in seasoning mix and bake at 400 degrees for 20 to 30 mins until golden brown.



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ITALIAN

- 1/2 CUP OIL
- 8 TABLESPOONS POWDER ITALIAN DRESSING MIX

Combine: Oil and seasoning

Deep Fry: Direct from freezer to deep fryer for approximately 3 minutes till golden brown. Toss with seasoning mix.

Bake: Toss pierogies in seasoning mix and bake at 400 degrees for 20 to 30 mins until golden brown.



PIGSKIN

- BACON (SLICED IN HALF)
- BROWN SUGAR (OPTIONAL)

Defrost Pierogies in hot water for 3 minutes. Wrap with 1/2 slice bacon, sprinkle with brown sugar.

Bake: At 400 degrees for 20 to 30 mins until golden brown.



MARYLAND

- 1/2 CUP OIL
- 5 TABLESPOONS OLD BAY
- 1 TABLESPOONS SEASON SALT

Combine: Oil and seasoning

Deep Fry: Direct from freezer to deep fryer for approximately 3 minutes till golden brown. Toss with seasoning mix.

Bake: Toss pierogies in seasoning mix and bake at 400 degrees for 20 to 30 mins until golden brown.