

# Cooking Corner Tips To Help You

## The Inside Story on Grilling Pierogies



On a countertop grill, pierogies go from frozen to fabulous in minutes.

(NAPSA)—Rain or shine, everyone loves eating grilled foods. For the grill cook, though, it's not always fun to brave the weather for the sake of dinner.

Enter the countertop grill, an appliance whose popularity has skyrocketed in recent years. In the comfort of your own kitchen, you can achieve dazzling results—and quickly, too, because the food cooks on both sides at once.

This method works for all the usual grillables, and here's one you might not know about: pierogies. Just spritz these potato-filled pasta pockets with cooking spray, season to your taste and, five minutes later, they're ready to enjoy.

Kids love pierogies, which are good as a snack or with steak, burgers and chicken.

For more delicious recipes and information about low-fat Mrs. T's® Pierogies, the perfect pairing of pasta and potatoes, visit [www.pierogies.com](http://www.pierogies.com).

### SAVORY GRILLED PIEROGIES

**1 package (16.9 ounces) Mrs. T's frozen Potato &**

### **Cheddar or Potato & Onion Pierogies**

**Cooking spray or olive oil  
 $\frac{1}{4}$  to  $\frac{1}{2}$  teaspoon seasoning blend (such as Italian seasoning, seafood seasoning or lemon pepper)**

**Salt as needed**

**Preheat countertop grill.\* Lightly spray or brush frozen pierogies with oil; sprinkle on both sides with seasoning blend; add salt, if not included in blend. Cooking in batches, if necessary, place pierogies on grill; close lid and grill until lightly browned, about 5 minutes (for extra-crisp pierogies, cook 8 to 10 minutes). Drizzle with prepared ranch or blue cheese dressing, if desired.**

**\* Alternatively, use a non-stick stovetop grill pan, skillet or electric fry pan. Over medium heat, cook pierogies 12 to 15 minutes until lightly browned, turning once and pressing with a spatula.**

**YIELD: 4 servings**