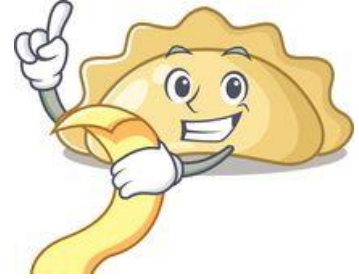


ST. ANDREW PYROHY CLUB  
7700 HOERTZ ROAD (REAR HALL)  
PARMA, OH 44134  
440-886-3258



## **HOW TO PREPARE PYROHY (PIEROGIS) AT HOME**

### **FRESH PYROHY**

1. Sauté onions in butter until onions are tender
2. Add pyrohy and a tablespoon of water to the butter and cover.
3. Gently turn pyrohy over to prevent burning.
4. When heated, serve with the buttered onions or sour cream.

### **FROZEN PYROHY**

DO NOT THAW PYROHY!

1. Bring pot of water to boil.
2. Drop in frozen pyrohy and give a stir so they do not stick together.
3. When they rise and float to the top (approx. 7-8 minutes), they are done.
4. Gently remove prepared pyrohy and serve with buttered onions or sour cream.

### **You can serve Pyrohy with:**

1. Salsa or ketchup
2. Mushroom gravy
3. Spaghetti sauce
4. Try using pyrohy with your meal instead of regular potato; try it with your eggs in the morning!

**Call 440/886-3258 anytime before Thursday for a Friday pickup for orders of 10 dozen or more.** Hours 9:00am to 2:00pm every Friday. (Holiday and summer hours may vary.)

*Walk-in orders filled base on availability. Varieties available: Potato, Kraut, Cheese, Garlic Potato, Bacon Potato, Jalapeno Potato and Dill Potato.*