

VANCOUVER HALL'S VARENYKY RECIPE

- 3 ½ lbs. flour**
- 1 Tbsp salt**
- ⅔ generous cup of Canola oil**
- 2 large eggs**
- 4 - 4 ½ cups, or more if needed, of warm (not hot) potato water**

- 1. Measure flour in large metal bowl (leave weight allowance for bowl)**
- 2. Put eggs, oil and water into mixer and beat**
- 3. Add salt to the flour in the large bowl; make a well in the centre of the flour**
- 4. Add liquids from the mixer to the flour and mix by hand until dough comes together**
- 5. When dough feels right, place on table with bowl over it. Now it's up to the kneaders.**

Kneading notes

- **Cut a palm-sized section from the big ball**
- **Knead dough so all air bubbles are out**
- **Form a smooth, palm-sized ball; flatten slightly (about 1 inch in depth)**
- **Dough should sit for at least an hour before rolling**
- **Use a light film of vegetable oil on counter where dough will rest**
- **Cover dough balls with plastic so they don't dry out or crust**
- **Makes 10 dough rounds per batch; approximately 240 pyrohy**
- **Roll dough to pie crust thickness, cut with glass or cutter**

Filling notes

- **Boil potatoes, save potato water for dough**
- **Onions should be chopped small**
- **Sauté onions in oil, do not caramelize**
- **Mash hot potatoes well, no lumps**
- **Add onions and cheese to mashed potatoes while mashing**
- **Salt and pepper to taste; use white pepper**

SHOPPING LIST

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| 10 lbs potatoes | 4 large eggs |
| 3 lbs onions | white pepper |
| 1 bag flour | salt |
| 1 kg cheddar cheese | oil |