

Mrs. T's appetizers and small plates deliver the perfect way to expand your favorite savory starters with a mouthwatering Mrs. T's twist!



ULTIMATE PIEROGY NACHOS

Mrs. T's Classic Cheddar Pierogies deep-fried in butter, sprinkled with black beans and melted Monterey Jack cheese. Top with Pico de Gallo, guacamole, sour cream, and jalapeños.



BACON WRAPPED MINI PIEROGIES

Mrs. T's Classic Cheddar Minis wrapped in wood-smoked bacon, sprinkled with brown sugar, and baked until golden brown.



GRILLED VEGGIE PIEROGY KABOBS

Your favorite variety of Mrs. T's Mini Pierogies paired with beef, chicken, or a crisp veggie medley. Brushed with your specialty seasoning and grilled to perfection.

| SKU | ITEM CASE PACK | ITEM | PIECES/CASE | PIECE/SIZE | GROSS WT/(LBS) |
|-----|----------------|---------------------------------|-------------|------------|----------------|
| 370 | 4/6 lb. bag | Classic Cheddar Pierogies | 288 | 1.34 oz. | 25.75 |
| 834 | 4/2.86 lb. bag | Mini Classic Cheddar Pierogies | 400 | .46 oz. | 12.1 |
| 865 | 6/4 lb. bag | Vegan - Classic Onion Pierogies | 288 | 1.34 oz. | 26.05 |
| 348 | 4/6 lb. bag | Loaded Baked Potato Pierogies | 288 | 1.34 oz. | 25.75 |



| COOKING INSTRUCTIONS* | FULL-SIZE | MINI-SIZE |
|-----------------------|--|--|
| Sauté | 8 min on each side, turning occasionally | 6 min on each side, turning occasionally |
| Bake | 400°F, 18-20 min, shake halfway | 400°F, 16-18 min, shake halfway |
| Boil | 4 qts. boiling water, add pierogies, bring back to boil 3 min | 4 qts. boiling water, add pierogies, bring back to boil 3 min |
| Deep-Fry | 350°F oil, 4 min | 350°F oil, 3 min |
| Grill | Spray with cooking spray, 7 min | N/A |
| Impinger Oven | Spray with cooking spray, 475°F, 6½ min | Spray with cooking spray, 475°F, 6½ min |

*Cook to an internal temperature of 160°F for all cooking methods listed



CHECK OUT MORE Appetizer & Small Plate recipes on our website mrstsfoodservice.com/meal/appetizer

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1-800-743-7649 • foodservicedept@pierogies.com

