**Lonewolf’s Quiche**

Recipe Summary Cook: 50 mins Additional: 5 mins Total: 1 hr 10 mins Prep: 15 mins Servings: 16 Yield: 2 9-inch quiche

Ingredients Decrease Serving16 Increase Serving Adjust Original recipe yields 16 servings Ingredient Checklist

* 2 (9 inch) refrigerated pie crusts
* 1 tablespoon olive oil
* 2 stalks celery, finely diced
* 1 onion, finely diced
* 2 cloves garlic, minced
* 1 pound bulk plain pork sausage
* ½ tablespoon dried sage
* 1 (8 ounce) container cottage cheese
* 8 eggs
* ½ cup milk
* 1 teaspoon dried tarragon
* ½ teaspoon salt
* ¼ teaspoon ground black pepper
* 1 (8 ounce) package shredded Cheddar-Monterey Jack cheese blend

ADD ALL INGREDIENTS TO SHOPPING LIST

**Directions**

* **Step 1** Preheat the oven to 375 degrees F (190 degrees C).
* **Step 2** Unroll each crust into two 9-inch pie pans.
* **Step 3** Heat oil in a large skillet over medium heat. Cook celery, onion, and garlic in the hot oil for 1 to 2 minutes. Add sausage, breaking apart to brown; sprinkle in sage and continue browning until no longer pink, 5 to 7 minutes. Remove from heat. Add cottage cheese and mix well.
* **Step 4** Divide meat mixture evenly and spoon into each of the two pie crusts.
* **Step 5** Whisk eggs, milk, tarragon, salt, and pepper together in a mixing bowl. Pour egg mixture over meat mixture in the pie crusts. Sprinkle Cheddar-Jack cheese over the tops.
* **Step 6** Bake, uncovered, in the preheated oven on the middle rack until tops are puffed and golden brown, about 40 minutes. Remove from the oven and let stand for 5 to 10 minutes before slicing.

**LoneWolf’s Pierogi Recipe**

Yields approximately 3 dozen pierogi.

**Ingredients**

**For the dough**:

* 2½ cups flour
* ¾ cups sour cream
* ¼ teaspoon salt
* 2 large eggs
* ½ teaspoon baking powder

**For the filling**:

* 10-12 potatoes, boiled
* 8 ounces Velveeta cheese, shredded
* prunes (optional)
* salt & pepper

**Directions**

1. Mix flour, salt and baking powder.
2. Add sour cream and eggs and mix well.
3. Roll out dough onto a floured surface.
4. Cut into 3-inch squares
5. Drain potatoes and add cheese, salt, and pepper. Mix well.
6. Spoon around 1 ½ teaspoons of filling into each square. Add a prune for sweetness and fiber, should you desire.*("Remember to make your last batch with prunes," says Grama. "All of that cheese and dough will constipate you. You add a prune for fiber." )*
7. Fold the dough over to create a pocket around the filling. Pinch the edges with your finger to seal. You can also use a fork.
8. In a large pot with salted boiling water, add 10 pierogi at a time. When they float, they're done.
9. Serve as is, with sour cream, or with any standard onion and melted butter sauce.