

Simply PIEROGI



Est. 1987



NON-GMO



NO
PRESERVATIVES



NO ARTIFICIAL
FLAVORS



VEGETARIAN &
VEGAN



ALL NATURAL
INGREDIENTS



WOMAN OWNED

OUR STORY...

In 1984, Tadeusz and Hania left their home in Poland with two suitcases and \$100.00 in search of the **American Dream**. Buffalo, New York is ultimately where they chose to establish themselves. Despite many hardships, they had the opportunity to purchase a bakery business in the historic Buffalo Broadway Market. In 1987, **Chrusciki Bakery** was born and the family spent the next 30+ years perfecting their European pastries and pierogi recipes. In 2010, their daughter Ania took over the family business and she continued to expand throughout Western New York. Through her experience, Ania saw a need in the marketplace for a **gourmet pierogi** with a clean ingredient deck. This realization led to the rebranding of Chrusciki Pierogi to a second company known as:



WHAT SETS US APART...

Clean, wholesome ingredients

Traditional European Recipe

No Preservatives

No Artificial Flavors

Low in Fat & Cholesterol



Simply PIEROGI

SIMPLE
INGREDIENTS

SIMPLE
PREPARATION

SIMPLY THE
BEST





PLANT BASED PIEROGI LINE...

As plant based menu options continue to grow in demand, Simply Pierogi is proud to introduce our plant based pierogi line. Plant based flavors include:

**Potato & Fried Onion,
Apple & Cinnamon, Sauerkraut,
and Sauerkraut & Mushroom.**



A portion of all Potato & Onion Pierogi sales benefits children fighting cancer & blood disorders.



DINING OPTIONS...

Plant-Based Option (V)

Brunch Special

Catering and Banquets

Pasta Station

Fine Dining

Food Trucks

Sporting Events



18 Month Shelf Life

Vegetarian Options

Vegan Options

Quick Preparation

Versatile Menu Applications

COOKING INSTRUCTIONS...

BOILED

(cook from frozen – do not defrost)

Soft doughy texture, similar to boiled pasta.

1. Fill a large pot with water. Add pinch of salt and oil. Set heat to HIGH and bring to a rolling boil.
2. Add frozen pierogi to boiling water. Stir gently to prevent pierogi from sticking to the bottom of the pot.
3. Allow pierogi to cook for about 8 minutes, stirring occasionally, until dough is desired tenderness. Ensure the internal temperature reaches 165 °F.

4. Remove pierogi from pot. Toss pierogi with butter. Serve with sour cream or your choice of sauce and toppings.

PAN FRIED

(cook from frozen – do not defrost)

Soft doughy texture with a light golden brown crisp.

1. Boil pierogi for 4 minutes. Remove pierogi from water and pat dry.
2. Sauté pierogi in pan with butter on MEDIUM heat, flipping occasionally until both sides have golden brown crisp. About 2-4 minutes. Ensure the internal temperature reaches 165°F.
3. Remove pierogi from pan. Serve with sour cream or your choice of sauce and toppings.

DEEP FRIED

(cook from frozen – do not defrost)

Dough will be light and crispy.

1. Boil pierogi for 4 minutes. Remove pierogi from water.
2. In pan or deep fryer, bring oil to 350°F. Submerge pierogi in oil until dough is a light golden brown. About 2-3 minutes. Ensure the internal temperature reaches 165°F.

3. Remove pierogi from oil. Serve with sour cream or your choice of sauce and toppings.





SIMPLY PIEROGI ITEM CODE	SIMPLY PIEROGI FLAVOR	FOOD SERVICE UNIT UPC	RETAIL UNIT UPC
1001	Farmer's Cheese	00637485000203	637485000005
1002	Potato & Fried Onion (V)	00637485000203	637485000159
1003	Sauerkraut (V)	00637485000241	637485000142
1005	Sauerkraut & Mushroom (V)	00637485000296	637485000166
1007	Potato & Cheddar Cheese	00637485000210	637485000036
1020	Blueberry & Cheese	00637485000302	637485000081
1030	Apple & Cinnamon (V)	00637485000180	637485000173

SHELF LIFE FROM MANUFACTURING	UNIT WEIGHT LBS (NET)	CASE WEIGHT LBS (NET)	CASE WEIGHT LBS (GROSS)	CASE PACK	# OF PIEROGI PER CASE	TOTAL PALLET WEIGHT LBS (PALLET INCLUDED)
18 Months	4	16	17	4	270	2,115
MASTER CASE SPECS (INCHES) L x W x H	CASE CUBE	# CASE PER LAYER	# LAYERS PER PALLET	# CASES PER PALLET	PALLET DIMENSIONS (INCHES) L x W x H	
12 5/8 x 9 1/16 x 8 1/4	0.55	15	8	120	48 x 40 x 45.5	



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