



Pierogi

(Polish Potato Dumplings)

Pierogi are filled dumplings. They are made by wrapping pockets of unleavened dough around a savory or sweet filling and cooking them in boiling water. Typical fillings include potato, sauerkraut, ground meat, cheese, and fruits. The dumplings may be served with a topping, such as melted butter, sour cream, or fried onion, or combinations of those ingredients.

TOPPING INGREDIENTS

- 3 slabs of bacon, chopped
- 1 large onion, chopped
- ½ cup sour cream
- 2 tablespoons oil for frying

FILLING INGREDIENTS

- 2 large potatoes, cooked and mashed
- 2 cups farmer's cheese (or drained cottage or ricotta cheese)
- ½ large onion, minced
- 3 Tablespoons butter, melted
- Salt and Pepper

DOUGH INGREDIENTS

- 3 cups all purpose flour
- ½ cup warm milk
- ½ to ¾ cup warm water (depending on how much the flour soaks up)
- 1 Tablespoon melted butter
- Pinch of Kosher salt

PREPARATION

FILLING:

1. Place potatoes in a pot, cover with water, and cook until fork tender
2. Heat oil in a frying pan, add onions, and cook until golden brown
3. Mash potatoes until smooth
4. Add farmer's cheese, onion, butter, salt, and pepper, and mix well
5. Cool to room temperature before using.

DOUGH:

1. Pour the flour on a surface that will allow you to make the dough. Add pinch of salt and form a well.
2. Add milk and butter slowly and mix.
3. Add a little water at a time and work the dough until you can form a ball (about 10-15 minutes)
4. Cover the dough with a warmed glass bowl and let rest for 20-30 minutes
5. Tear off sections of the dough and roll until thin (about 1/8 inch) and use a cookie cutter, large glass, or dough press to cut circles in the dough
6. Place 1 teaspoon of filling in the middle of the circle, wet one half of the circle, and then seal together.

OR

Place circle on a dough press, add 1 teaspoon of filling and use dough press to seal edges.

7. Boil a large pot of water and season with salt.
8. Once water is boiling, put in about 8 pierogi at a time. Once they float to the top of the pan, cook for one additional minute. Remove to a paper towel lined plate to drain.
9. Once all pierogi are boiled, heat four tablespoons of butter or bacon grease to medium. Fry pierogi on each side until golden brown.

TOPPINGS:

1. Using separate pans, add oil and onions and fry until golden brown and bacon until crispy
2. Add onions and bacon on top of pierogi and serve with sour cream