

Pierogi Recipe

Courtesy of : The Better Home Life (www.thebetterhomelife.com)

Pierogi basic dough Recipe

Ingredients:

- 4 cups of all-purpose flour
- 250 mL of water
- 1/2 teaspoon salt
- 2 eggs
- Butter for coating cooked pierogi

Directions:

Mix flour and salt together and sift. Add the eggs and water and knead until dough is smooth and stretchable. Sprinkle flour over the table where you will be rolling the dough to prevent sticking. Roll out the dough with a rolling pin until it is approximately 1/8 of an inch thick. Cut out the dough with a 3 inch round cookie cutter. Put your favorite filling (filling recipe below) in the center of each circle. Stretch the dough around the filling and pinch together to avoid leaking during boiling. Use the handle of a butter knife or spoon to make a decorative edge. This step takes practice.

When pierogi are stuffed and pinched together, put 8-10 of the pierogi into boiling water. Stir occasionally to prevent sticking. When pierogi begin to float, boil for another 3-5 minutes. Continue to boil the remaining pierogi. Place on a greased sheet pan and coat with butter to prevent sticking.

Pierogi Potato & Cheese Filling recipe

Ingredients:

- 5 Medium Potatoes
- 1/4 pound cheddar cheese
- 1 medium onion, finely minced and sautéed
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Directions:

Boil the potatoes until tender, drain and mash. Shred the cheese and add to the hot potatoes so it melts. Add salt pepper and sautéed onions, mash to mix.

Pierogi Sauerkraut Filling recipe

Ingredients:

- 50 ounces of sauerkraut, drained
- 2 Medium onions, finely chopped
- 1 8-ounce package of mushrooms, minced

- 2 Tablespoons butter, plus more for coating
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Directions: Sauté the mushrooms and onions with 2 tablespoons butter, salt and pepper. Add the mushrooms and onions to sauerkraut. Put the mixture through a meat grinder. Drain the ground filling before filling the pierogi.

Serve with Sautéed onions and sour cream.