



"Bake what you love and love what you bake". Established 2005

Pierogies Made Easy and fun

Yield: About 18, or you can go smaller and make 24

Here is what you need:

The Dough

2 ½ cups flour, plus extra for rolling

1 teaspoon salt

¼ cup butter, cut into ½ inch pieces

1 large egg

½ cup sour cream

Butter and onions for sautéing

Here is how you make the dough:

In a large bowl, mix together the flour and salt. Work butter into the flour mixture using your fingertips. Beat the egg and sour cream all at once to the flour mixture. Using one hand, mix until soft dough forms. Shape dough into a ball, then a disk; wrap in plastic and refrigerate for 2 hours or overnight. The dough can be kept in the refrigerator for up to 2 days.

Here is what you need and how you make the Potato & Onion Filling: Peel and boil 3 large potatoes until soft. I use red potatoes, but this is a great recipe to make when you naturally have left over mashed potatoes. While the potatoes are boiling, finely chop 1 large onion, (reserve ½ raw to cook later when pan frying the pierogies) and sauté in butter until soft and translucent. Mash the potatoes with the sautéed onions, adding salt and pepper to taste. You can also add ½ cup cheddar cheese. Let the potato mixture cool completely uncovered in fridge. This mixture must be used cold- 41 degrees (refrigerator temperature).

Here is how you assemble and cook your Pierogies:

Divide dough into 18 portions and form each into a ball. Flatten by rolling out the dough to 1/8-inch thickness. Place a small ball of filling (about a tablespoon) on each dough round and fold the dough over, forming a semi-circle. Place a light amount of water on your finger and press the edges together with the tines of a fork.

Cook the perogies a few at a time in a large pot of water (rapidly boiling salted water). They are done when they float to the top (about 6 - 8 minutes). Rinse in cool water and let dry.

Sauté remaining reserved chopped onion from the filling in butter in a large pan until onions are soft. Then add perogies and pan fry until lightly crispy. Serve with a side of sour cream..... Yum!!