

## **Pierogi**

There are so many ways to make pierogi, both the dough and choice of fillings. Potato is a very common. Dennis grew up with potato, sauteed green cabbage, ricotta or cottage cheese, and prune filled pierogi -- all served on special family dinners because it took 2 full days to make them. Other Eastern European cultures might use mushroom, sauerkraut, or sweet and sour red cabbage as fillings. The first time Aylene had them, she loved them so much that the *second* time she ate them with the Popka family, she abandoned polite table manners and made a total glutton of herself. The recipe here includes two fillings and as simple a dough as I could find.

### **DOUGH**

3 heaping cups flour  
3 eggs, beaten  
water  
salt

Make a well in the flour. Add eggs and about 1/2 cup water. Mix until a stiff dough forms, adding a bit of flour or water if needed. Knead until the dough on lightly floured board until smooth and elastic. Divide into three (3) portions. Chill while fillings are made.

### **FILLINGS**

#### **Cheese**

Mix well: 1 pound ricotta, 2 eggs, pinch of salt (and 1 tablespoon sugar if desired). Chill or set aside.

#### **Potato**

Combine: 2 cups cooled mashed potatoes and 1/2 cup grated cheddar cheese (more/less to taste). Chill or set aside.

### **Assembly**

On a lightly floured surface, roll out 1/3 (or less if space is limited) of the dough as thinly as possible -- between a wonton and a thin pizza crust. Cut dough into circles using a large drinking glass/cup or into rectangles (about 2 inches by 4 inches) using a knife. On one side of each circle or rectangle, put about a tablespoon of the potato or cheese filling, keeping filling away from dough edges.

With a bit of water on your finger, dampen the dough edges. Fold "clean" side of dough over the filled side and press edges together to seal. Cover with damp cloth until ready to use. Repeat with other dough portions and filling.

### **Prepare for serving**

Bring a large pot of salted water to vigorous boil. Gently drop 6 - 12 pierogies into the boiling water. Cook approximately 4 minutes or until they float to the top. Remove from pan and set aside.

Melt or brown butter in frying pan. Gently saute cooked pierogi in butter. We prefer the dough soft but you may want your pierogi browned. Be sure lots of melted butter gets into the serving bowl so guests can spoon more onto their plated pierogi if they wish.

We like ours covered with sauteed onions. Some people serve their with sour cream on the side.

During the Kitchen Tour, Aylene used pre-made pierogi that her family likes. "Mrs. T's" brand is easy to find in frozen food sections of most grocery stores, often in the potato product section near hash browns, french fries, etc. Follow package directions, saute in butter, and serve.

**Note:** Pierogies are also good fried until they're crisp and dipped into a favorite sauce, dip, or dressing as an appetizer.