



Pierogis

INGREDIENTS

MAKES 60

Filling

5 lbs potatoes, peeled and cubed
1/2 lb cream cheese
1 onion, fine chop
1-2 T butter (+ 6-8 T melted for sauce)
Salt

Dough

6 cups flour
1 large egg
2 cups warm water
1 T butter
Salt

INSTRUCTIONS

1. Peel and cube the potatoes, then boil them in salted water until soft
2. While the potatoes are cooking, sauté the onions in butter just until soft and translucent.
3. When the potatoes are done, drain, mash and let cool. Then add the cream cheese and salt to taste.
4. Make the dough by combining all the above dough ingredients together. Knead the dough until it is smooth. You may need to add sprinkles of flour if it's too sticky, but add sparingly.
5. With the dough ready, cut a small piece, roll into a thick rope, then cut 1.5" pieces. Roll each one out into a small round, about the size of your palm, approximately 3.5" diameter. Then take a full tablespoon of the potato filling and place in the middle.
6. Fold in half and crimp the edges pressing flour into them. Place them on a dry towel until all are made and you are ready to boil them.
7. Bring a big pot of salted water to boil then add 14-16 pierogis at a time. (It will depend on the size of our pot. You don't want to overcrowd.) Once they float to the top give them a 1-2 minutes more and pull them out.
8. Melt the additional butter to pour over the top of your plate of cooked pierogis, and serve immediately.

You can also fry them in butter. This was the way we traditionally would heat them and serve the following day. They can also be frozen and fried up for a later date.