

2 day Pierogi Recipe



Filling Ingredients: 5 Yellow Potatoes, or 3 russet potatoes 8 oz Farmer cheese 2 T. Cheddar cheese 1/2 t. Garlic powder 1/2 t. Onion powder 1 Onion, minced & sauteed until golden 2 T. Butter for sauteeing Salt & pepper to taste	1. Place potatoes in a pot, cover with water and cook until fork-tender. 2. Heat oil in a frying pan, add onions, seasoned with a pinch of salt and pepper, cook until golden brown. 3. Once potatoes are cooked: use a potato ricer or potato masher to mash the potatoes so they don't have lumps. 4. Add farmer cheeses, spices, salt, and pepper and mix well with a spoon.
Dough Ingredients: 4 cups all-purpose flour 1/2 teaspoon salt 1 cup water 2 eggs	1. In a big bowl, add flour and salt. 2. In a liquid measuring cup measure 1c. water & crack 2 eggs & mix together. 3. Make a well in the middle of the bowl and slowly add in the water & egg mixture, then mix until a dough forms. 4. Knead the dough on a floured surface until a smooth ball forms about 8 minutes. 5. Cover the dough with a tea towel and let it rest for 10 minutes.
Topping Ingredients: 1 yellow onion sliced thin 2 tablespoons oil for frying Salt and pepper to taste 1/2 cup sour cream (optional for dipping)	1. Sautee the sliced onion in oil with salt & pepper until golden brown. 2. Serve cooked pierogi with onions & sour cream.
Making Pierogi: 1. Roll the dough on a floured surface and dust with flour until thin about 1/2 to 1/4 inch thick 2. Using a 3 inch round cookie cutter or glass, cut the dough into circles. 3. Place 1t. of the filling in the middle of each circle. 4. Place the circle in the palm of your hand, stretch to fold in half, pinch & seal it together like a half-moon shape. Being careful not to push the filling out. 5. Place on a tray dusted with flour, making sure that the pierogi are not touching one another.	Cooking Pierogi: 1. Boil a large pot of water and season with a few pinches of salt. 2. Once the water is boiling, place about 8 pierogi into the water at a time. 3. Once they float to the surface let them cook for 3-5 minutes and use a slotted spoon to take them out onto a plate. 4. Lightly fry them in a fry pan with oil until slightly golden brown. 5. Serve with fried onions and sour cream. <i>You can freeze raw pierogi. If you're making pierogi with an intention to freeze them-just boil them for 30 seconds in boiling water. Then freeze separated on a tray and after 2 hours place them into a ziplock bag for about 3 months.</i>