



RECIPE NAME: Polish Pierogis

FROM THE KITCHEN OF: Mary Day

INGREDIENTS:

2 cups flour
½ cup milk, warm
1 egg, whole
1 egg, yolk only
2 Tbls. sour cream
½ teas. salt
1 teas. butter, softened

INSTRUCTIONS:

Mix ingredients. Knead. Rest 10 minutes, cover with warm, wet towel. Roll dough out on flour fairly thin. Cut out circle with large cup/glass/mug. Place one tablespoon of filling in middle. Fold over and crimp with fingers; then use a fork to crimp edge. Boil pierogis in large kettle of salted water until they float. Brown in butter. Put in oven to keep warm.

Filling Options:

Pie filling: can use any pie filling – drain filling first (apple and cherry works well.)

INSTRUCTIONS:

Filling Options cont.:

Potato and Cheese: Hot mashed potato (mix milk, butter, salt and pepper). Shred cheddar cheese. Put in mashed potato (about two potato to one cheese ratio) until it melts. Let cool. Add cooked onion (clear onion). Add one egg yolk after mixture cools.

Sweet Cheese: 1 ½ cups pot cheese, farmer cheese or ricotta (drained), 1 beaten egg, 3 Tbls. sugar, ¼ cup currants, ½ teas. vanilla, ¼ teas. cinnamon. Press cheese through a sieve into a bowl. Add remaining ingredients; mix well.

Sauerkraut and Mushrooms: 2 cups of sauerkraut, 1 cup mushrooms, 1 small finely chopped onion, butter, salt and pepper. Drain and finely chop sauerkraut. Fry onion and chopped mushrooms in butter. Add kraut and fry until flavors are blended. Cool and fill circles.

Mushroom: 1 cup chopped mushrooms, 1 finely chopped onion, 2 egg yolks. Saute onion in butter. Add other ingredients.

