



PIEROGI 101



Dzien dobry! [DJane DOBryh] – Good day!
Jak sie masz? [Yac shyeh mash] – How are you?
Dobrze [DOBzheh] – Good
Wesolych Swiat [VesOwich SHIViant] – Merry Christmas
Kocham Ciebie [COham TSEEbyeh] – I love you
Na Zdrowie! [Na STROVia] – To your health!

BASIC DOUGH:

4+ cups flour
1 teaspoon salt
1 stick margarine
2 eggs, beaten
1 cup milk, warmed

Knead together: flour, salt, and margarine as you would for pie. Combine 2 beaten eggs and warmed milk, and then add to flour mixture. Dough should resemble pie dough, and if using a Kitchenaid mixer (with bread hook), dough should not stick to the sides or the hook. Add small amounts of flour to achieve desired consistency.

Combine dough into 4 equal parts. Each part should make about one dozen small pierogi. On a floured surface, roll out to -1/4 inch thickness.

Cut into small circles, fill, fold, moisten with water to seal, and press closed with either your fingers (pinch) or a fork. *Make sure they are sealed well, or your cooking water will be a mess!*

Drop in boiling water for 4 minutes. Remove with a slotted spoon and immediately rinse in cold water. *It is important to make sure they are all rinsed well and that they do not stick together in the strainer.*

For best freezing, lay them out in a single layer on a wax paper lined cookie sheet and freeze. Once solid, store in zip top baggies. To prepare frozen pierogi, thaw completely before cooking.

To prepare, sauté onions in butter until they are half-way soft. Add pierogi and fry with onions until pierogi are golden brown but not burnt. (You can also eat them just boiled, but really, you've gone through all the work—why not have a little butter?? You deserve it!)

FILLINGS:

Potato and cheese:

I recommend:

Vidalia or sweet onions
Yukon gold potatoes
Sharp cheddar cheese

Sauté onion in a little butter until soft. Stir into mashed potatoes, and add cheese (to desired cheesiness) while potatoes are still warm so it melts and distributes.

Sauerkraut:

I recommend:

DO NOT RINSE your kraut!!!

Sauté onion in a little butter. Drain kraut from jar, chop it, and add to softened onion.

Cook out liquid until dry. For easier kraut pierogi, add a little of the potato mixture to help bind the kraut and keep you from having “exploders” in the boiling water.

Prune:

Cook down prunes until soft and mushy. Use them to fill the pierogi as you would potato.

Mushroom:

You guessed it, sauté onions in butter until soft. Add mushrooms and cook until tender.