

## **Classic Pierogies**

**Prep Time: 45 minutes**

**Cook Time: 15 minutes**

### **Ingredients**

2 cups flour, plus extra for kneading and rolling dough  
1/2 teaspoon salt  
1 large egg  
1/2 cup sour cream, plus extra to serve with the pierogi  
1/4 cup butter, softened and cut into small pieces  
2 lbs. potatoes  
4 oz. grated cheddar cheese  
1 onion

### **Preparation**

#### **Pierogi Dough**

To prepare the pierogi dough, mix together the flour and salt. Beat the egg, then add all at once to the flour mixture. Add the 1/2 cup sour cream and the softened butter pieces and work until the dough loses most of its stickiness (about 5-7 minutes). You can use a food processor with a dough hook for this, but be careful not to overbeat. Wrap the dough in plastic and refrigerate for 20-30 minutes or overnight; the dough can be kept in the refrigerator for up to 2 days.

### **Prepare the Pierogies**

Roll the pierogi dough on a floured board or countertop until 1/8" thick. Cut circles of dough (2" for small pierogies and 3-3 1/2" for large pierogies) with a cookie cutter or drinking glass. Place a small ball of filling (about a tablespoon) on each dough round and fold the dough over, forming a semi-circle. Press the edges together with the tines of a fork.

Boil the pierogies a few at a time in a large pot of water. They are done when they float to the top (about 8-10 minutes). Rinse in cool water and let dry. Boiled pierogies keep in the refrigerator for several days and can be frozen for several months.

### **Fry the Pierogies**

Saute chopped onions in butter in a large pan until onions are soft. Then add pierogies and pan fry until lightly crispy.

### **Potato, Cheese & Onion Filling**

Peel and boil 1-2 lbs of potatoes until soft. Red potatoes are especially good for this. While the potatoes are boiling, finely chop 1 large onion and saute in butter until soft and translucent. Mash the potatoes with the sauted onions and 4oz of grated cheddar cheese, adding salt and pepper to taste. You can also add some fresh parsley, bacon bits, or other enhancements if you desire. Let the potato mixture cool and then form into 1" balls.