

Ingredient

Pierogi Pastry

- 4 Flour
- 1 tsp Kosher Salt
- 3 tbsp melted Butter
- 1 cup Hot water
- 1 egg
- 1 tsp Baking Powder

Pierogi Filling

- 1 lb Yukon Gold Potatoes, slice or cut into small but even chunks
- 1 ½ tsp Kosher Salt
- 3 tbsp Butter
- 1 ¼ cup shredded Sharp Cheddar Cheese
- 2 Green Onions
- ½ tsp White Ground Pepper
- 5-6 slices Bacon, cooked and minced. (I mean no disrespect and only if not on a strict Kosher diet.)

Growing up perogies were a staple in our home. Breakfast, lunch or dinner, perogies are a suitable any time of day. And whether these little potato stuffed pasta dumplings are with loaded potatoes or just cheddar cheese and potato, with a little melted butter or sour cream, you can't go wrong.

And yes you can find perogies in most freezer section of most grocery stores, they will never come close to homemade perogies. Nor will you find the options of variety you can with homemade.

And just a little side note, you can freeze your homemade pierogis. Just dust them with a little flour and allow to first freeze in a single layer, than transfer to a freezer bag and that's it!

Direction

Pierogi Dough

In a large bowl combine flour, baking powder, and salt, mix well.

In the bowl form dry flour mixture into a well.

Add egg to flour well and with a fork slightly scabble the egg with a little flour.

Add hot water and butter to salted flour and mix with a wooden spoon.

Once flour, water, and butter mixture is mostly combined, starting working with clean hands to combine dough and knead for about 5 minutes or till dough is smooth.

Roll out dough with a wooden rolling pin till dough is slightly thinner than 1/8 of an inch.

Cut dough into 2 ½ " diameter circles using a cookie cutter or round glass.

Pierogi Filling

If I have leftover mashed potatoes, I'll use them. And if not, its not that hard nor does it take very long to make fresh mashed potatoes.

If using leftovers, let mashed potatoes get to room temperature.

Add cheese, green onion, any other ingredients you wish to potatoes and mix well.

If your potato mixture is a little "dry" that's fine, you don't want it too loose.

If not using leftovers.

In a large pot with cold water and 1 tbsp of salt, on med-high heat cook potatoes till fork tender.

Once potatoes are cooked completely, drain and begin to mash potatoes till they are smooth.

Add butter, salt and pepper to potatoes and mix well.

Add cheese, onion, and other ingredients to mashed potatoes and mix well.

Form potato mixture into 1tbsp balls or just scoop 1 tbsp of potato mixture to the center of the circular cut dough pieces.

Fold dough with potato mixture in half and seal by pinching edges together. You can also use a fork if that is easier for you. This is your party, do what works for you, but make sure they are completely sealed, or you will lose you potato mixture when cooking.

Make sure to let finished pierogies to rest on a lightly floured surface and cover with a towel so they do not stick to the surface and dry out too much.

Once you have finished stuffing and sealing all your pierogies, cover with towel till ready to cook.

TO COOK

Bring a large pot of water and ½ tbsp of salt to a steady boil.

Drop in 5-8 prepared pierogies, (do not overcrowd your pot) and cook pierogies till they begin to float at the top of the water. Let them cook 2-3 minutes longer.

Depending on the thickness of your dough, cooking time will vary.

Remove pierogies with a slotted spoon once they have floated on the top of the boiling water for 3 minutes.

Let rest on a plate till all pierogies are cooked if you are not wanting to fry pierogies.

Serve with melted butter and/or sour cream.

You can eat them boiled, that is completely normal... But I like mine fried hands down!

If you want fried pierogies, drain boiled pierogies VERY well.

In a heated skillet with 2 tbsp of oil, lay pierogies in a single layer, do not overcrowd your pan, you will need room to flip pierogies.

Cook pierogies for 3-5 minutes on each side or till they are golden brown.

Serve with melted butter and/or sour cream and enjoy!

A deep frier can also be used but in my own experience they tend to explode or rip open in the deep frier, and you lose all the yummy potato filling. And what good is pierogi without all that yummy potato filling?!