

## Home Made Pierogi 2012

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*Tedious and a lot of work but so much better than store bought!! Pierogi are served in a variety of forms and tastes (ranging from sweet to salty to spicy) in Polish cuisine, considered to be the Polish national dish. Pierogi were traditionally peasant food, but eventually spread in popularity throughout all social classes, including nobles. They are served at many festivals, playing an important role as a cultural dish. At the 2007 Pierogi Festival in Kraków, 30,000 pierogi were consumed daily. Polish pierogi are often filled with fresh white cheese (curd, pot cheese), potatoes, and fried onions, which is the most popular variety in North America.*

### Dough

4 cup flour plus extra for rolling  
1 1/2 cup warm water  
2 tsp salt  
1/2 cup sour cream

### Filling

2 large potatoes steamed and mashed

1 500 gram Cottage Cheese 2% strain so not too mushy  
1/2 cup finely diced sweet onion  
Salt and pepper, to taste

### Onions to Bake with

2 large Sweet Onion sliced thin  
3/4 lb butter



- 1 Steam or boil, ( I steam) the potatoes, and mash up. Add the cottage cheese, fine chopped onion and spices. Let cool in the fridge.
- 2 For the dough, Mix all ingredients together lightly in a bowl, knead until just mixed. Let rest covered for about 30 minutes under an inverted bowl.
- 3 For the onions you bake in the roaster with, I slice thin and saute til semi soft. You can use a fry pan or electric fry pan and just keep them warm for as you need them. I put a layer of them on the bottom of the roaster and then add more as I add each layer of perogi.
- 4 Heat the oven to 250 for starters and now the work starts.
- 5 Try not to work the dough to much it makes it tough ( split into portions), but just make sure you roll it as thin as you can but can still work with it. Have your pot of water ready to boil, because if you are doing it by yourself, you have to do small batches at a time.
- 6 I use a 1/4 of the dough at a time and starting rolling, then use my blender lid to cut the circles out. I do about 6 at a time, fill as much as makes sense, fold over and I use an egg wash to seal. Some just use water. Keep more flour for rolling to keep the dough from sticking.
- 7 At a meduim boil cook them til they float, then put them in the roaster with onions. Do not over cook!!! Keep warm in the oven while you make the rest!! Keep repeating the process. Your pace is why I couldn't say how long it would take you...
- 8 Clear as mud right? It really is worth the effort. I made them just for me, as my hubby doesn't really like them as a meal. I freeze in one person servings and they are there anytime I need a little taste of my childhood memories.

Yield: around 24 large

### Degree of Difficulty

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Degree of Difficulty: Moderately difficult

### Source

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Author: Jan Stephens

Source: Out of My Head - from my memories of my childhood

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