



Pierogis

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Eastern European, Pasta

Prep Time: 2 hours **Cook Time:** N/A **Total Time:** 2 hours **Difficulty:** Medium **Servings:** about 3 1/2 dozen

INGREDIENTS

3 cups of all purpose flour
2 eggs
1 cup sour cream
3 teaspoons of salt
4 tablespoons of melted butter
Warm water, as needed

DIRECTIONS

Mix eggs, sour cream, butter, and salt until the mixture is smooth. Be sure to let the butter cool to not cook the eggs. In a mixer, add flour and slowly fold in the liquid mixture. Add warm water, if necessary, until a dough ball is formed using the dough hook attachment. Once a ball is formed, move to a floured, clean surface to finish kneading and working the rest of the flour into the dough.

Separate into half and set one half to the side.

Roll to approximately 1/4", cut, fill, and seal. Repeat for the second half.

Yields approximately 3 1/2 to 4 dozen pierogis depending on how much of the scrapes you reuse.

NOTES

For Cherry pierogis:

One can of Cherry Pie filling yields ~1 1/2 dozen pierogis. Remove gelatin using a strainer. Shake in a strainer until just cherries remain.

For Potato and cheese pierogis:

One large baking potato will yield enough mashed potatoes for one dozen pierogis. Make mashed potatoes using milk, butter, salt, and pepper, and then mix in shredded sharp cheddar cheese and shredded gruyere cheese to taste. Be sure to mix in the cheese while the potatoes are still hot to ensure the cheese melts.