

Pierogi recipes

Tools/ gadgets

Keeping it simple:

- Rolling pin
- Glass or biscuit cutter
- Fork to pinch sides together
- Sharp knife

If you like gadgets:

- Mixer with dough hook
- Pasta machine to flatten dough
- Pierogi maker or dumpling maker
- Good processor to chop sauerkraut

Additional ingredients for sautéing and serving pierogis.

- 1 onion, sliced
- Butter
- Sour cream

Directions

Prepare fillings first.

If making the sauerkraut filling, you'll want to start that boiling and set a timer for 30 minutes. While the sauerkraut is cooking, follow directions for the meat filling. Set aside. Prepare sauerkraut filling and set aside.

Fill a large pot of water to boil while you start preparing the dough.

Meat filling

- 1 lb. ground cooked pork, lamb, veal, or beef (pork is more traditional)
- 2 tablespoons butter or margarine
- 1 medium onion chopped
- 2 eggs, beaten
- ½ tsp salt
- ½ teaspoon freshly ground pepper

Add butter to large skillet, add onion and sauté until tender. Add meat, eggs, salt and pepper. Sauté over medium heat until well mixed and meat is broken up.

Sauerkraut filling

- 1 lb. sauerkraut
- 1 tablespoons butter
- 1 medium onion, chopped
- pinch of salt

pinch of freshly ground pepper

In a medium saucepan, place sauerkraut in enough water to cover. Simmer, uncovered for 30 minutes. Drain well. Pulse in food processor a few times or chop up into smaller pieces with sharp knife. Add butter to large skillet, add onion and sauté until tender. Blend in sauerkraut, salt and pepper.

Dough

4 cups All-purpose flour

2 eggs

5 tablespoons sour cream

6 tablespoons vegetable oil

Pinch of salt

$\frac{3}{4}$ cup water

Blend flour, eggs, sour cream, oil, and salt. Slowly mix in water until you have a pliable dough. Divide dough into 4 parts and cover with a damp cloth while working with each section. Roll dough out to about 1/16-inch thickness and cut into 3 $\frac{1}{2}$ to 4-inch circles. Place 1 $\frac{1}{2}$ teaspoon of desired filling in the center of each circle, fold over and firmly pinch the edges together sealing with a fork. **If not cooking immediately, pierogis can be frozen and cooked later.**

Bring a pot of water to a rolling boil. Carefully place pierogis in water a few at a time and boil for 5 minutes. Remove from water, drain, and pat with paper towels. Sauté with butter and onions until golden brown. Serve with sour cream.