

## Vegetables

Potato

### Pierogies

This is an old Polish recipe. Takes hours to prepare. But if you want to taste something very different, you will have to try this recipe. Pierogies and Steak Sandwiches, Mum, mum, good.

5 cups all-purpose flour

1/4 tsp. baking powder

pinch of salt

3 eggs, beaten

1 Tb. oil

1 cup sour cream

6 Tbs. water

FILLING:

8 large potatoes, peeled and quartered

5 quarts of salted water

1/4 cup evaporated milk

8 oz. sharp Cheddar cheese, shredded



Sift dry ingredients in large mixing bowl. Make a well in the center and add the eggs, oil, sour cream, and water. Mix wet ingredients together then draw flour into mixture in the center quickly with a knife. Add more water if necessary, to form a smooth dough. Divide dough into 4 balls. Wrap each ball of dough in wax paper and refrigerate for at least 30 minutes.

Roll each ball of dough out on well-floured surface. Cut dough into 4-inch squares.

FILLING: Boil potatoes and mash with can milk. Add cheese and mix until cheese has melted. Fill each square with 2 Tablespoons of potato filling. Fold square in half to form a triangle.

Pinch the 2 sides of the dough with a fork. Set pierogies on counter to wait for boiling.

PREPARATION: Boil 5 quarts of water with 1 tsp. of salt to a rapid boil. Add filled pierogies; 4 to 5 at a time to the boiling water. The pierogies will sink to the bottom of the water, but will come to the top when they are done. Using a slotted spoon, remove the pierogies and drain in a colander. Repeat this process until all the pierogies are finished.

In a large frying pan, melt 1 Tablespoon of butter and 1 Tablespoon of oil. Add boiled pierogies and fry lightly. Sprinkle 2 Tablespoons of diced onion on top of pierogies. Turn pierogies in fry pan and brown slightly on other side. Remove pierogies to drain on paper towels. If butter mixture gets too brown, throw away and make new. Fry remaining pierogies. Serve warm.

Yield: 5 to 6 dozen.

NOTE: Pierogies can be stored in the refrigerator for 5 days and reheated in a 350 degree oven until warm. Can be frozen up to one month.