

## POLISH ARTS CLUB PIEROGI RECIPE

### **DOUGH—MAKES ABOUT 60 POTATO PIEROGI OR A LITTLE LESS IF MAKING CABBAGE PIEROGI**

5 CUPS FLOUR                    A LITTLE SALT  
3 EGGS                            1 1/4 CUPS WATER (OR MORE IF NEEDED) & 2 TBL. OIL

#### **OR (FOR 30-35 PIEROGI)**

2 1/2 CUPS FLOUR                A LITTLE SALT  
1 EGG                              ABOUT 3/4 CUP WATER (OR MORE IF NEEDED) & 1 TBL. OIL

**IF USING BREAD MAKER**, use pasta/dough setting. Put dry ingredients in first, and then add wet ingredients. If by hand, mix well and knead till dough is smooth. Dough needs to *rest* for several hours before using. Cover and leave on counter if using the same day. Dough can be frozen or put in fridge. Frozen dough needs to come out the night before. Dough should be room temperature when using. When rolling dough out, use flour, and make sure dough is correct thickness, about 1/4".

**IF MAKING DOUGH BY HAND**, make mound of flour on breadboard or clean dry surface. Make a well in the flour and add eggs, water, oil and salt. Mix till everything is blended. Knead dough till smooth and elastic. Use above guidelines for refrigeration/freezing.

**ROLL** potatoes or cabbage into balls. (Use small scoop or tablespoon) Then roll dough, and cut 1/4 " thick dough into circles about 2 1/2" in diameter. Fill with a ball of potatoes or cabbage. Fold dough to make half moon shape. Pinch edges together tightly so the dough does not open up when boiling. Cover with towel so dough does not dry out before boiling.

**COOK** pierogi in boiling water in large pot (they are done when they float to top and then boil for about 2 minutes), cool in ice bath if not using the same day. Then drain. Put in plastic bags or bowl with melted margarine. They can be frozen or put in fridge for 3-4 days. They can be heated in microwave or thawed and cooked on stovetop. Pierogi can also be "**flash frozen**" after cooling in water bath. Put on cookie sheet lined with wax paper. Layer 2 layers with plastic wrap in between. When hard as rocks, put in bags with no margarine. Boil for a few minutes when serving. Browned butter and onions are great with pierogi. They can also be served with sour cream. Pierogi are also very good fried.

**POTATO FILLING**—use baking potatoes, boil till soft and mash without milk or butter. Add salt and Velveeta cheese. Potatoes must be cold before rolling in balls for pierogi. It's best to make them a day ahead and refrigerate. For 10 lbs. potatoes, use 2 lbs. Velveeta cheese, 3 tsp. salt, 3 tsp. garlic powder (if desired.) If potatoes are too wet to shape into balls, add instant potato flakes till right consistency.

**SWEET CABBAGE**—for a head of cabbage about 7 inches in diameter, chop in food processor or by hand till small-diced size. Fry in large pan with margarine till browned and caramelized. Cool in refrigerator. Try to use as little margarine as possible as cabbage must be rolled into balls also. Potato flakes can be added if cabbage is too wet.

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**ROLL** potatoes or cabbage into balls. (Use small scoop or tablespoon) Then roll dough, and cut 1/4 " thick dough into circles about 3 " in diameter. Fill with a ball of potatoes or cabbage. Fold dough to make half moon shape. Pinch edges together tightly so the dough does not open up when boiling. Cover with towel so dough does not dry out before boiling.

**COOK** pierogi in boiling water in large pot (they are done when they float to top and then boil for about 2 minutes), cool in ice bath if not using the same day. Then drain. Put in plastic bags or bowl with melted margarine. They can be frozen or put in fridge for 3-4 days. They can be heated in microwave or thawed and cooked on stovetop. Pierogi can also be "**flash frozen**" after cooling in water bath. Put on cookie sheet lined with wax paper. Layer 2 layers with plastic wrap in between. When hard as rocks, put in bags with no margarine. Boil for a few minutes when serving. Browned butter and onions are great with pierogi. They can also be served with sour cream. Pierogi are also very good fried.

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