



Pierogi Recipe

From The Polish Countryside

Pierogi Recipe

Dough Ingredients

3.5 cups of flour
2 egg yolks
1 Tbsp (tablespoon) of butter
1 tsp (teaspoon) of salt
1 cup of warm water

Mushrooms Stuffing

10 oz of mushrooms frozen or fresh (about 2 cups)
1 cup of walnuts
1 egg
pinch of salt and pepper
chopped parsley (optional)

Potatoes Stuffing

1 pound of potatoes
½ cup of cottage cheese or Greek yogurt
salt
pinch of pepper

Dough preparation

1. **Add** flour and make a 'nest' for egg yolks, melted or very soft butter, salt. Mix the ingredients. Add half cup of water and work it. Gradually add more if needed, until the dough is soft and flexible.
2. **Work** the dough for about 12 minutes and then leave it in a bowl or on a clean, floured surface to rest for few minutes. Cover your dough so it does not dry up.

Stuffing preparation — Mushrooms

1. **Defrost** mushrooms, drain from excess liquid. Chop.
2. **Chop** walnuts into smaller pieces.
3. **Warm up** a pan on medium heat, add butter. When it melts add mushrooms and cook for about 5-7 minutes. After that add walnuts.
4. **Sautee** until mushrooms are nicely browned, they will smell really good at that point.
5. **Add** salt and pepper.
6. **Remove** from heat and let the filling cool down. Add 1 egg and mix well.

7. **Optional:** Add chopped parsley — looks great and adds favor.

Stuffing preparation — Potatoes

1. **Boil** potatoes in salted water for about 15-20 minutes until soft.
2. **Cool** down and mash.
3. **Add** cottage cheese, salt and pepper to taste.
4. **Mix** well.

Pierogi making steps

1. **Roll out** the dough pretty thin on a floured surface.
2. **Start** boiling water for your pierogi. Add 1 Tbsp of oil so pierogi do not stick together while boiling.
3. **Cut** into squares or use a glass to for circles for pierogi — glass gives you a good size and all pierogi have the same shape.
4. **Put** about 1 teaspoon of filling in the middle of pierogi circles.
5. **Close** the dough by pressing edges together. If the edges are wet with stuffing they will not close so try

not to spill your filling. If it does dry with a towel, put a bit of flour.

6. **Decorate** edges by pinching or pressing a fork.
7. **Boil** your pierogi, few at a time, try not to crowd them. Boil for about 3 minutes after they float to the surface.
8. **Take** pierogi out but keep your water boiling for next batch. Ladle with holes works great here.
9. **Serve** pierogi warm or cold with favorite topping. My number 1 is sour cream and chopped, fried onions — yummy!
10. **Enjoy!**

Smacznego—

Let me know what you think!

Thank you,

Mark and Kasia

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