

Pierogi



From the Sensenig's Recipe Book

Ingredients

Potatoe Filing:

5 lb of Russet Potatoes

5 cups Extra Sharp Cheddar

5 cups American (If you can find it Extra Sharp American Cheese I use Clearfield or Boar Head) I usually just go to the deli and ask them to give you a piece from a block of cheese

Dough:

3 cups flour

1 cup milk

1 egg

Pinch of kosher salt

Preparation

Potatoe Filing:

Boil potatoes like you are making mashed potatoes and some salt to water, till it is very fork tender. Approximately ten minutes. Drain in strainer you want to get rid of all the water. Then with food processor or mixer mix the potatoes till smooth. While doing this start adding your cheese (Note: no butter or milk). Every pound of potatoes you add one good handful of cheddar and American. I know this is a lot of cheese. But you need it no salt because of the cheese but add white pepper to taste. It will be very stiff. That's ok let it cool to room temperature before you fill the dough. Good Luck call Fran if you have any questions. I know it is very cheesy mixture.

Dough:

Place 1 cup milk in microwave for 1 minute

If you have a food processor with a dough hook, place one cup of the flour, the salt, egg and milk. Pulse a few times and add the remaining 2 cups of flour, mix till a moist ball of dough. Knead by hand slightly with a little flour till dough is workable.

Roll thin on a floured surface, cut with a round cookie dough cutter. Put a spoonful of mixture and pinch close, putting a little water around the edge helps to keep it together.

Heat a pot of water to boiling, add some salt and place pierogi's in boiling water, till they float, only a few minutes. Place on a counter top and let cool and dry. If you plan on freezing, make sure they are very dry and place in layers with parchment paper between the layers.

I make the dough one batch at a time, until all the potato filing is finished.

Notes:

To Serve - Thinly slice onions in butter (we also like to slice red peppers) in a large frying pan. Place in the pierogis and simmer over medium heat till heated and slightly browned.

We also add jalapeno peppers and chipotle chilis to some of the potato mixture

Source:

