

PIEROGI

FOR THE FILLING:

1 lbs of russet potatoes (5 medium), peeled
1/2 tsp of salt
2 tbsp of melted butter or oil
200-250 g of mushrooms

FOR THE DOUGH:

1 cup of warm almost hot liquid
(water, milk, or half and half)
1 large egg
1 tsp salt
2-2.5 cups of all-purpose flour
1-2 tablespoons of oil

FOR THE TOPPINGS:

1 onion chopped
2 tbsp of butter or oil
Sour Cream to serve



QUICK AND GREAT RECIPE OF POLISH PIEROGI



TO MAKE THE DOUGH:

Mix together the flour and salt. Add the egg to the flour and combine. The dough might be quite clumpy at this stage. Add liquid ingredients and knead the dough until it becomes less sticky but still quite moist.

TO MAKE THE FILLING:

Sauté the chopped onion until soft and golden, add cut mushrooms, and sauté for 10-15 more minutes. Combine the warm mashed potatoes and mushrooms/onions. Stir, taste, and adjust the seasonings with salt and pepper. Let the filling cool.

Form pierogi. Cook or freeze for a future dinner. Bring a pot of water to a boil and add 1 Tbsp of salt. Boil your fresh or frozen pierogi; once they are floating, cook additional 3-5 minutes or until dough is tender. Remove with a slotted spoon, drizzling butter on top. Fry to add some extra taste and golden crispiness.

