



ANTOINETTE'S POTATO CHEESE PIEROGIES

Megan & Brian Cushing
#56 Inside Linebacker

INGREDIENTS

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Dough Ingredients

2 pounds white flour, unbleached
1 teaspoon salt
1 egg
1 $\frac{1}{2}$ cups lukewarm water

Filling Ingredients

$\frac{1}{2}$ pounds russet potatoes, chopped small
3 tablespoons butter
3 medium white or yellow onions, chopped
10 ounces farmer cheese, crumbled
1 egg
 $\frac{1}{2}$ tablespoon kosher salt (to taste)
pepper

Additional Ingredients

4 ounces butter
1 16-ounce container sour cream

INSTRUCTIONS

Mix flour and salt in a large bowl. Beat egg with water in a small bowl. Make a well in middle of flour mixture and pour in egg. Gently knead with hands until soft and form into a ball. If mixture is dry, add up to $\frac{1}{4}$ cup lukewarm water, 1 tablespoon at a time.

Place the dough on a well-floured work surface and gently knead it with hands until soft and elastic. Avoid over kneading or it will be too tough. Let dough sit on floured surface, covered with a dish towel for one hour.

Cover the potatoes with salted water in a 4-quart pot and bring to a boil. Lower heat to a steady simmer, cook until tender when pierced with a fork. Drain well and return to pot. Add butter and mash with potato masher until smooth and fluffy. Set aside.

Add onion to a 12-inch skillet on medium, stirring occasionally until golden and soft. Reserve half the onions for garnish. Combine potatoes, cheese, onions, and egg. Set aside.

Divide dough into 6 orange-size pieces. Work with one piece at a time on a floured work surface and keep others covered. Using a rolling pin, roll dough into a $\frac{1}{8}$ -inch-thick, 10-inch diameter circle. Using a 3-inch round cookie cutter, cut circles out of dough. Transfer the circles to a baking sheet, dust with flour, and top with parchment paper. Repeat with remaining dough, stacking the circles between sheets of lightly floured parchment sheets and re-rolling the scraps until all dough is used.

Working with one dough circle at a time, brush off any excess flour and hold the circle in your palm. Spoon 1 tablespoon of potato filling onto center of circle and fold it in half. Using your fingers, tightly pinch the edges together to create a $\frac{1}{2}$ -inch border. If they don't pinch properly, moisten edges with water. Repeat with remaining circles and filling. Arrange the filled pierogies on a floured surface. Do not let them stick together. Cover with plastic wrap or wax paper.

Preheat oven to 175 and position rack in the center of the oven. Bring 8-quart pot of salted water to a boil. Working with batches of 10, drop pierogies one at a time into water and stir gently until they float to top. Using a slotted spoon, transfer pierogies to platter and top with butter and onion mixture. Use oven to keep pierogies warm while repeating process with others. Serve warm with sour cream on side. Recipes makes 50 to 60 pierogies.