

potato & cheese pierogi

A RECIPE BY NATALIE OTTERBEIN

Prep Time - 1 hour

Cook Time -30 minutes

Total Time - 1 hours, 30 minutes

Servings - 5 to 6

ingredients

FILLING

- 1/2 pound potatoes, quartered
- 1 teaspoon kosher salt
- 1 tablespoon unsalted butter
- 1 cloves garlic, minced
- 1/4 large yellow onion, diced
- salt and pepper to taste
- 1/2 teaspoon dried thyme
- 1/4 cup parmesan cheese, shredded
- 1/4 cup fontina cheese, shredded

DOUGH

- 2 cups of all-purpose flour, plus extra for dusting
- 2 eggs
- 1/2 tsp. kosher salt
- 1/4 cup sour cream
- 1/4 cup water (may not need it all)

COOKING & SERVING

- 2 tablespoon of butter, for frying
- Sour cream and Salsa for dipping

directions

MAKE THE FILLING

- Add potatoes to a medium-sized pot. Cover with water, add 1 tsp. of salt, and bring to a boil. Cook for 15-20 minutes or until soft.
- Drain the potatoes in a colander. Return the pot to the stove.
- Add butter to pot and melt
- Add garlic and onion to pot. Sauté 2-3 minutes, stirring occasionally
- Add salt, pepper, and dried thyme to pot and stir to combine.
- Return potatoes to pot with onion mixture and mash with a potato masher until potatoes are smooth.
- Add fontina and parmesan cheeses to potato mixture. Stir until the cheese is melted. Let your potato mixture cool for 30 minutes

directions (cont.)

MAKE THE DOUGH

- In a large bowl, mix flour, eggs, salt, and sour cream together.
- Add 1-2 Tablespoons of water at a time to your flour mixture, mixing/kneading dough in between each addition. Dough is done when it comes together and feels relatively smooth but not sticky.
- Turn dough out onto a lightly floured surface. Cover with a tea towel and let rest for 30 minutes.

FORM THE PIEROGI

- Set a small dish of room-temperature water next to your workstation.
- Roll dough with a rolling pin
- Cut dough into circles (2-3" cookie cutter or an upside-down water glass.)
- Put about 1/2 tsp of filling in the center of each dough circle. Dip a finger into your dish of water and run it along the edges of the dough – this will help form a tight seal.
- Fold the top of the dough circle over and pinch the ends together with your fingertips to seal the pierogi.
- Transfer formed pierogi to a lightly floured sheet pan. Cook immediately or cover and store in the fridge for up to 24 hours.

COOK THE PIEROGI

- Bring a large pot of water to a boil and add 1/2 a Tablespoon or so of kosher salt.
- Add 5-6 pierogi to the boiling water and cook for 4-5 minutes until cooked through. You'll know the pierogi are done when you stir them and they float to the top.
- While the pierogi boil, heat a Tablespoon butter in a large nonstick skillet over medium-high heat.
- When boiled pierogi are ready, use a slotted/spider spoon to transfer pierogi to hot skillet. Fry for about 2 minutes per side until lightly browned, then transfer to a plate or serving dish.
- Repeat steps 2-4 with remaining pierogi.