

PIEROGI DOUGH

- ❖ 2 cups all purpose flour
- ❖ 1 egg
- ❖ 1/2 teaspoon salt
- ❖ 1/2 cup lukewarm water

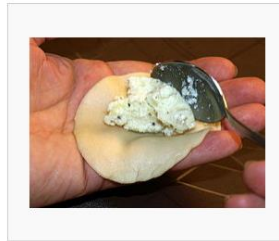
Mix flour with an egg and salt. Add water a few drops at a time. When all the water and egg is mixed into the flour, knead until the dough is firm and well mixed and no longer sticks to your hands. Add flour if it seems too sticky; a few drops of water if it seems too dry.

Optional: cover the dough with a bowl or clean dishtowel and let rest for 30 minutes.

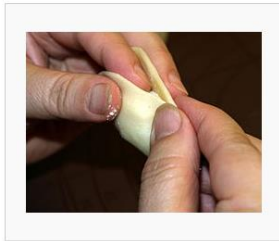
Divide the dough into small portions. On a well-floured surface, using one portion at a time, roll it out as thinly as possible. Cut out 3-inch rounds with a biscuit cutter or a drinking glass. Then place a tablespoon of filling in the middle of each round of dough, fold over carefully and press edges together. Be sure to press firmly as filling will spill out during cooking if the dough rounds are not well sealed.



Cutting the dough into circles



Placing the filling into a dough pocket



Closing the dough pocket



Sealing the pierogi

Optional: pierogi can be frozen at this point.

If you are going to eat right away, drop 12-20 pierogi into a large pot of boiling, lightly salted water. Cook gently 3 to 5 minutes, or until pierogi float. Lift out of water with perforated spoon.

Optional: pierogi can be frozen at this point.

Pierogi can be reheated in the microwave or in the oven, just before serving. They can also be reheated by frying in butter.

PIEROGI Z KAPUSTA I GRZYBAMI (Dumplings with sauerkraut and mushrooms)

- ❖ 2 cups sauerkraut
- ❖ 2 tablespoons butter
- ❖ 1/2 cup chopped onion
- ❖ 4 ounces mushrooms
- ❖ 1/4 teaspoon pepper



In frying pan, sauté firmly chopped onion and mushrooms in the butter. Add sauerkraut and pepper. Fry until sauerkraut is golden. Mix. Cool thoroughly before stuffing pierogi.

PIEROGI Z MIĘSEM (Dumplings with meat)

- ❖ 2 lb of ground pork
- ❖ 1/2 onion
- ❖ 4 mushrooms
- ❖ Salt and pepper

Fry your meat on a large pan. Add onion and fry until is soft. Add salt and pepper. Let it cool.



PIEROGI RUSKIE (Dumplings with potatoes and cheese)

- ❖ 2lb of potatoes
- ❖ 1lb of farmer or cottage cheese
- ❖ ½ onion
- ❖ Salt and pepper
- ❖ Butter



Peel off potatoes and cut them in smaller pieces. Put them to boil until tender. Set aside to cool down a little. Chop onion finely and caramelize it on a little bit of butter. Smash and mix potatoes and cheese, add onion salt and pepper and mix.

Dumplings with chili peppers

- ❖ 8oz of bacon
- ❖ 1lb of potatoes
- ❖ ½ onion
- ❖ Salt and pepper
- ❖ 5 chili peppers

Peel off potatoes and cut them in smaller pieces. Put them to boil until tender. Set aside to cool down a little. Peel onion, wash and dice. Cut bacon into small pieces, fry. Cut onion and add to frying pan. Fry until the onion is soft. Chop the chili peppers. Mix everything.

Dumplings with chili peppers with buckwheat, cheese and bacon

- ❖ 4oz of buckwheat
- ❖ 4oz of bacon
- ❖ 8oz farmer cheese
- ❖ ½ onion
- ❖ Salt and pepper

Boil the buckwheat. Cut bacon into small pieces, fry. Cut onion and add to frying pan. Fry until the onion is soft. Mix everything together.

Dumplings with feta cheese and spinach

- ❖ 2 bags of baby spinach
- ❖ 4oz of feta cheese, crumbled
- ❖ 1 egg
- ❖ Salt and pepper

Rinse and finely chop the spinach, put into small pot and boil. In a bowl, beat the egg lightly and add crumbled feta cheese, salt & pepper to taste. Add spinach and combine.

DOUGH FOR SWEET PIEROGI

- 2 cups plain, all-purpose flour
- 1 tablespoon icing sugar
- 1 egg + 1 egg yolk, lightly beaten together
- 1 cup warm water

For serving:

- 1 cup double cream, lightly whipped
- 2 tablespoons icing sugar
- a sprinkle of caster sugar or vanilla sugar

PIEROGI Z SEREM (Dumplings with white cheese)

- 2 eggs
- 1/2 teaspoon salt
- 6 tablespoons sugar
- 1 teaspoon vanilla extract
- 2 pound farmer's cheese

Mix everything!



PIEROGI Z JAGODAMI (Dumplings with blueberries)

- 1lb of fresh blueberries
- 2 table spoons of sugar

Mix everything!



Nutella S'mores Dumplings

- Nutella
- 9 full graham cracker sheets, finely crushed
- 1 tablespoon granulated sugar
- 1 teaspoon cinnamon
- Marshmallow fluff

Mix everything!



Dumplings with peanut butter and jelly

- Peanut butter
- Grape jelly

Put one teaspoon of each in the dumpling.

