

# RECIPE CARD

Baba Solatycki's Pierogies

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## RECIPE NAME

36 pierogies

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## YIELD

1.25 hours, start to freeze

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## PREP TIME

15-25 minutes

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## TIME TO COOK

Place in freezer till frozen and ready to cook. If you will be using them over time, store them well in bags, they do keep pretty well.

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## NOTES

## INGREDIENTS

### Dough

2 cups flour (regular or gluten free)  
½ tsp salt  
1-2 TBSP vegetable oil or olive oil  
¾ hot water

### Filling

5 large potatoes, cooked and mashed  
5-8oz cheddar cheese ( I like extra sharp)  
Chopped onions, fried (optional)  
Pinch salt and pepper  
\*Alternate fillings – Be Creative!  
Sauerkraut, fried onions, spinach,  
mushrooms, etc.

## PROCEDURE

1. Mix dough ingredients by hand; knead until smooth on a lightly floured surface. Add extra flour or water as needed - the dough should be smooth and pliable.
2. Wrap lightly in plastic & let sit 2 hours at room temp.
3. Then divide the dough into 4 sections, rolling each piece to approximately ¼ " thick; use a 2 ½ to 3" glass to cut circles from the rolled out dough.

### Filling

1. Using a teaspoon, scoop a dollop of potato or chosen mixture and place in center of dough; fold over dough and start with 1 pinch in the middle to seal, then pinch all around until sealed.
2. Using a baking sheet or container, layer pierogies with parchment or plastic wrap in between.
3. Place in freezer until frozen and ready to cook.

### Time To Eat

1. Bring salted water to a boil, drop in pierogies, and low boil till they float. (You can eat them right after boil, but finish the process below and you will thank me!)
2. While boiling, prepare frying pan with butter and fry onions if you like. Strain water, put pierogies in frying pan, and brown each side till slightly crispy.
3. Plate, serve with sour cream, and loosen your belt!