

## **Cheese and Potato Pierogies**

*from Soupbelly*

### *Dough Ingredients:*

2 1/4 cups flour

1/2 tsp. salt

2 eggs

1/3 cup water

### *Potato & Cheese Filling:*

1 lb. russet potatoes

3 oz. grated cheddar cheese

salt/pepper

1 Tbsp. dried chives

### *Other Ingredients:*

1 onion, sliced thinly

butter (for sautéing)

flour (kneading and rolling dough)

To make the dough: Combine flour and salt. Add beaten eggs and water. Mix the dough until it becomes elastic and can be molded into a ball. Add more flour if it is too sticky. Wrap ball of dough in plastic and set in refrigerator for at least 30 minutes.

To make the filling: Cut potatoes into cubes. Boil until soft. Mash with grated cheese, chives. Salt and pepper to taste. Let cool to room temperature.

To fill pierogies: Generously flour a cutting board and form the dough into a long roll. Add flour to the board and your hands as needed. Form 24 balls of dough from roll. Flatten a dough ball with your hand and make it large enough to place a heaping teaspoon (or more) of potato filling in center. Fold dumpling in half, and seal edges by crimping the sides together with a fork. Set on a floured surface and repeat until finished.

Melt 1 Tbsp. of butter on a large skillet. Sauté onions until browned, set aside.

To cook pierogies: Boil a large pot of salted water. On another burner, add 1 tsp. of butter on a skillet and heat on medium high heat. Add pierogies to the boiled water, 4-5 at a time but don't overcrowd the pot. Boil for a few minutes until they float up, use a slotted spoon to lift them out onto a plate. Place drained pierogies onto the skillet and cook both sides until golden. Set on a plate and repeat process until finished. Top pierogies with sautéed onions and serve with sour cream.

(Servings: 24, Prep time: 1.5 hrs., Cook time: 20 min., Difficulty: Intermediate)