

RECIPE AND INSTRUCTIONS:

Pierogi Dough

2-1/2C flour
1/2 tsp. salt
1 tsp. baking powder

1 egg
1/2C sour cream
1/4C melted butter

Sift together flour, salt and baking powder into a bowl. Form a mound with the flour and make a well in the center. Stir together egg, sour cream and melted butter and pour into the center of flour mound. Knead together slowly until the dough is firm but not sticky. Dust large surface with flour to roll out your dough with a rolling pin. Roll dough until thin and translucent. Dust lightly with flour. Use the pierogi maker or press as a template to cut out strips for both the top and bottom of ravioli. You should get 4 rectangular strips each about 12" x 4".

Pierogis

Images below were made using a filling of : 2 potatoes mashed, 1C sauerkraut - drained and minced, 1/4C chopped onion, salt and pepper to taste. Pierogis are typically served with sour cream for dipping. Try variations of fillings including meats, cheese, spinach, and mushrooms. Pierogi Maker can also be used to create dumplings, potstickers and empanadas.

1. Place one strip of dough over the frame.
2. Press dough into frame with the indented tray.
3. Fill pouches as desired. Place a second strip of pasta dough over strip with filling and press strips together with your fingers.
4. Seal by running a rolling pin over the top of the dough covered frame, gently at first and then increase pressure: form will cut pierogi.
5. Remove pierogis from frame by gently pushing through form. Repeat procedure until dough and filling are used.

Boil the pierogis a few at a time in large pot of salted water. They are done when they float to the top. About 8-10 minutes. Let dry. Then pan fry with chopped onions and butter until lightly crispy and golden brown. Serve with sour cream lightly sprinkled with pepper and / dill.

