

# Pierogies

written by The Recipe Exchange | February 17, 2019

## **Ingredients**

3 eggs  
3/4 cup milk  
1/4 cup half and half cream  
1/4 cup butter OR margarine – softened  
1/2 tsp. salt  
5 1/2 cups all-purpose flour  
1 egg white – beaten  
1 Tbs water

## **Directions**

Beat together first 5 ingredients; fold in flour, adding more if needed to form a soft dough; cover and let stand for 5 minutes in a warm place

Knead dough on a lightly floured surface for 10 minutes OR run dough through the thickest setting of a pasta maker 5 times.

Divide dough into 4 pieces; cover with a moist towel.

Roll out each dough section to 1/8" thick; cut out 3 1/2" circles using a cookie cutter, cup, or can.

Beat together egg white and water; set aside.

Place 1 Tbls. of filling (your choice, see below) in the center of each circle; fold circle in half over filling; brush with egg wash, and seal edges by pressing the tines of a fork; place finished pierogies on waxed paper until all are complete.

Either freeze pierogies in a single layer, then store frozen pierogies in a sealable plastic zipper bag OR boil filled pierogis in water for 5 minutes, or until they float. To cook frozen pierogies, boil for 10-12 minutes.

Fillings:

Potato & Cheese

4 peeled, cubed potatoes – boiled until tender  
1/2 cup shredded cheddar cheese  
1/4 cup butter OR bacon grease  
1 tsp. seasoned salt  
3 slices bacon – fried, crumbled, optional

Mash together all ingredients.

Sauerkraut

32 oz. jar sauerkraut – drained, rinsed if desired  
1/2 lb. bacon – fried, crumbled, with grease from cooking  
1 Tbls. garlic salt

Stir together all ingredients.

Prune / Lacquire

(2) 16 oz. jars pitted prunes – halved