

# Pierogi (Polish Dumplings)

Makes 2 dozen



## Ingredients

### *For the Dough*

- 2 eggs
- 1/3 cup sour cream
- 1 1/2 cups all-purpose flour
- 1/4 teaspoon kosher salt
- 1 1/2 teaspoons baking powder

### *For the Filling*

- 3 tablespoons butter
- 1/2 cup onion, finely chopped
- 2 cups cold mashed potatoes
- 1 teaspoon kosher salt
- 1/2 teaspoon pepper
- 2 - 4 tablespoons of canola oil

Topping options include....

- Crumbled cooked sausage, crumbled bacon, savory gravy, butter with finely chopped parsley, scallions and/or chives

## Steps

1. Prepare the potato filling by melting butter in a skillet over medium-high heat. Add the onions and cook until onions are translucent. Stir in the mashed potatoes, salt and pepper. Taste for seasoning and let cool.
2. To make the dough, beat together the eggs and sour cream until smooth. Sift together the flour, salt and baking powder. Stir the dry ingredients into the sour cream mixture until dough comes together. Knead the dough on a lightly floured surface until firm and smooth.
3. Divide the dough in half and roll out half of the dough to start. Using a 3-inch biscuit cutter, cut dough into rounds (the dough should be about 1/8-inch thick). Then roll out each 3-inch circle to make each round a little thinner. Cover the dough (and rounds) with a damp towel while you work so they don't dry out.
4. Place a spoonful of the mashed potato filling into the center of each round. Moisten the edges with water, fold over, and press together with a fork to seal. Repeat the procedure with the remaining dough and potato filling.
5. In a large nonstick skillet, heat 2 tablespoons of canola oil until it starts to glisten. Arrange half of the pierogis in the skillet and cook over high heat until the bottoms are lightly browned (about 2 minutes). Turn pierogis over to brown the other side. Carefully add 1/2 cup of water to the skillet and immediately cover and simmer until the filling is cooked through (about 5 minutes). Remove lid and cook uncovered until the water has evaporated and the pierogis are well browned at the bottom (about another minute). Transfer to a serving plate and repeat process with the remaining oil, water and pierogis. Top with your favorite toppings.