PIEROGI FOR UKRAINE

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WCK.ORG

Basic Pierogi Dough

- 2 cups all-purpose flour
- ½ tsp. salt
- 4 oz. milk
- 1 egg, room temp
- 1 tbsp. oil
- Water as needed
- Bench flour

1. In a large bowl containing the flour and salt make a well, add milk, oil, and egg.
2. Using a fork, whisk egg and liquids, then begin to bring the flour together with the liquids.
3. Continue to work until dough comes together into a shaggy mass.
4. Using your hands, continue to knead the dough for five minutes until smooth and elastic, add flour as needed if the dough is sticky.
5. Wrap dough in plastic to rest at room temp while preparing filling and cabbage.

Savory Filling

- 2-3 boiled potatoes
- 4 oz. shredded cheese
- 1 egg
- S&P TT
- Scallions, chopped
- 3 oz. sour cream
- Oil to pan fry

1. Peel potatoes, or leave unpeeled, then mash lightly in a large bowl.
2. Add egg, cheese, sour cream, scallion/chives, S&P - mix well, but do not overwork.
3. Fill dough rounds with a small spoonful of potato mixture, brush edges of dough with water and pinch closed.

Sweet Filling

- Fig preserves
- Triple cream cheese
- *Powdered sugar*

Kapusta

- 1 tbsp. oil
- 4 oz. kielbasa, diced
- 4 oz. cabbages, sliced
- 1 shallot, sliced
- ¼ carrot, sliced
- ½ rib celery, sliced
- 2 cloves garlic, smashed
- 1 mushroom, sliced
- 1 tbsp. sugar
- 1 bay leaf
- 1 sprig thyme
- Splash vinegar
- 1 cup broth
- Water as needed
- S&P TT

1. In a heavy bottom pot, heat oil. Then add sausage and brown slightly on medium-low heat.
2. Add veggies, S&P, and sweat for a few minutes to wilt, then add sugar, bay leaf, thyme, vinegar, and broth.
3. Bring to a boil, lower heat to reduce to a simmer and continue to cook until it is soft. **Remove bay leaf and thyme**, enjoy with Pierogi.

Rolling, Cutting & Cooking

1. Cut dough into equal 16 portions, depending on desired size.
2. Roll into balls, dust with flour, then flatten with hands.
3. Roll all balls into rounds, a little less than ¼ inch thickness.
4. Fill dough rounds with a small spoonful of potato mixture, brush edges of dough with water and pinch closed.
5. Make all pierogies before boiling. Place pierogis on a sheet tray lined with parchment paper and dusted with bench flour, do not stack.
6. Working in batches, place into **rapidly** boiling salted water for 2 minutes.
7. Drain/dry before pan frying, then gently place in a steel pan with a **small amount of oil** on medium heat.
8. For sweet filling pierogies, garnish with a dusting of confectioner's sugar. **Enjoy**!

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