



## Pierogies

**Prep: 1 hour 45 minutes plus standing**

**Cook: 45 minutes • Serves: 8**

- 6 medium russet potatoes (about 2½ pounds), unpeeled, cut into 1-inch pieces
- 2½ tablespoons unsalted butter plus additional for serving (optional)
- 1 package (8 ounces) shredded sharp Cheddar cheese
- 3 teaspoons kosher salt
- 6 cups all-purpose flour
- Sour cream and chopped green onions for serving (optional)

**1.** In large covered saucepot, heat potatoes and enough salted water to cover to a boil over high heat. Reduce heat to medium-low; simmer, uncovered 15 minutes or until potatoes are easily pierced with a knife. Reserve 2¼ cups cooking water; add butter.

**2.** Drain potatoes; return to saucepot. Add cheese and 1 teaspoon salt; mash with potato masher until well combined.

**3.** In large bowl, stir flour and remaining 2 teaspoons salt. Gradually stir in cooking water-butter mixture until dough forms; you may not need to use all of the water.

**4.** Transfer dough to work surface; knead dough 5 minutes or until smooth. Cover dough with plastic wrap and let stand 10 minutes.

**5.** With rolling pin, roll dough ⅛-inch thick; cut out circles with 4-inch round cutter or glass. Gather scraps; re-roll to cut additional circles. Place about 1 tablespoon potato mixture in center of each circle; dip brush in water and lightly run along 1 side of dough circle. Fold dough over filling; press edges together to seal and place in single layer on cookie sheet. Repeat with remaining dough and filling. Makes about 45 pierogies.

**6.** Heat large saucepot of water to a boil over high heat. In batches, add pierogies and cook 8 minutes or until edges of pierogies are cooked through; drain. Sauté pierogies in butter and serve topped with sour cream and green onions, if desired.

*Approximate nutritional values per serving (5 pierogies):  
533 Calories, 9g Fat (2g Saturated), 31mg Cholesterol,  
801mg Sodium, 90g Carbohydrates, 5g Fiber, 17g Protein*

### Chef tip

*Filled pierogies can be frozen in single layer on cookie sheets, then transferred to zip-tight plastic bags and frozen up to 6 months. Cook from frozen in boiling water as directed on next page.*

*Boiled pierogies can be sautéed in a large skillet with unsalted butter and/or olive oil over medium heat 8 minutes or until golden brown and crisp, turning once or twice. Serve with sautéed sliced onions or shallots and sour cream.*