

Sauerkraut And Potato Pierogies

I've loved pierogies as long as I can remember. I used to buy them in huge bags from the frozen aisle of the supermarket. There weren't many in the bag, but I do recall being stuffed after I ate some of them. They're like huge raviolis that are filled with all sorts of great ingredients. Traditionally though, they include mashed potatoes and sauerkraut. Now that I have the perfect recipe, I can put almost anything I want in them. I'll called them "American" pierogies.

The Recipe

For this recipe, I stuck with tradition. We had the choice of mashed potatoes and cheese or mashed potatoes with sauerkraut. Since Laura is a lover of all thing sauerkraut, I thought that might be the way to go. I enjoy both ingredients, so I would have been happy with either one. We went with the sauerkraut.

I followed this recipe from Cook's Country. Instead of using a mix of all-purpose and semolina flours, they decided to go with a bread flour, due to the scarcity of semolina flour here in the states. The bread flour offered some good tenderness and texture, so I'm fine with that.

These pierogies have the perfect filling. If I wasn't very decided on sauerkraut before, I am now. I like the bit of a twang this ingredient offers as well as the opposition of texture from the other ingredient – mashed potatoes. It's a nice balance.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Sauerkraut And Potato Pierogies. Recipe for Polish Dumplings. A family tradition served as an appetizer, or a side dish, topped with crumbled bacon, fried onions and sour cream. Ingredients

Sauerkraut Filling:

- 2 Tablespoons butter
- 1/3 cup chopped onion
- 1 1/2 cups sauerkraut drained and minced
- salt and pepper to taste

Potato Filling:

- 3 tablespoons butter
- 1/2 cup chopped onion
- 2 cups cold mashed potatoes
- Salt and pepper to taste

Pierogi Dough:

- 3 eggs
- 1 (8 oz.) container sour cream
- 3 cups flour
- 1/4 teaspoon salt
- 1 Tablespoon baking powder

Instructions

Sauerkraut filling:

1. Melt the butter in a skillet over medium heat. Stir in the onion, and cook for 5 minutes.
2. Add the drained sauerkraut and cook for an additional 5 minutes. Season to taste with salt and pepper, then remove to a plate to cool.

Mashed potato filling:

1. Melt the butter in a skillet over medium heat.
2. Stir in the onion, and cook for 5 minutes. Stir into the mashed potatoes, and season with salt and pepper.

Pierogi dough:

1. Beat together the eggs and sour cream until smooth. Sift together the flour, salt, and baking powder; stir into the sour cream mixture until dough comes together.
2. Knead the dough on a lightly floured surface until firm and smooth. Divide the dough in half, then roll out one half to 1/8 inch thickness. Cut into 3 inch rounds using a biscuit cutter.
3. Place a small spoonful of the mashed potato filling into the center of each round.
4. Moisten the edges with water, fold over, and press together with a fork to seal. Repeat procedure with the remaining dough and the sauerkraut filling.
5. Bring a large pot of lightly salted water to a boil. Add perogies and cook for 3 to 5 minutes or until pierogies float to the top. Remove with a slotted spoon.

They can be served as a main dish and topped with an Alfredo, marinara, or mushroom sauce. You can eat them with a simple topping such as melted butter or use a more elaborate pierogi topping such as your favorite meat or fish.