

Jenny's Polish Pierogi

You don't have to be Polish to love this ultimate comfort food. I grew up making potato-cheese pierogi with my dad and we always had them with bacon bits and sour cream (but now it's just reduced fat sour cream – no bacon). Serve them boiled, or boil and brown in olive oil. To save time you can make the filling in advance.

Prep time: 1 1/2 hrs. **Cook Time:** 30 min. **Total time:** 2 hrs.

Ingredients:

Filling:

1 1/2 lbs. potatoes (2 large russets)
2 teaspoons olive oil
1/2 cup finely diced onion
1 small clove of garlic, crushed
3 oz. reduced fat cream cheese (1/3 cup)
1/2 teaspoon salt
pepper to taste

Dough:

2 1/2 cups flour
1/2 teaspoon salt
1/4 cup reduced fat sour cream
1 egg
2/3 cup water

Instructions:

Filling:

1. Place peeled, quartered potatoes in a pot of cold salted water. Bring to a boil and cook until tender.
2. Meantime, brown onions & garlic in oil on med-low for 10 min.
3. Drain and mash the potatoes, adding onion & garlic, cream cheese, salt & pepper. Set aside to cool. Shape into 1-tablespoon size mounds if desired.

Dough:

1. Combine flour & salt in a bowl. Make a well and add sour cream, egg & water, combining with a spoon.
2. Place on a well-floured board and knead for 50 turns (using a scraper if needed) until smooth. Cover with a towel or inverted bowl & let rest at least 10 minutes.
3. Divide dough into thirds. Keeping extra dough covered, roll each section 1/8" thick, adding flour as needed. Cut 3-inch circles, saving leftover scraps of dough.

4. Fill each circle with about one tablespoon of potatoes, fold into a half circle, and pinch edges tightly. Place apart on a towel sprinkled with flour.
5. Place pierogis in boiling salted water, stirring at first to keep them separated, and cook about 3 minutes until they rise to the top, then another 30 seconds to a minute. Remove to an oiled baking sheet.

Note: To freeze, boil first and place in a lightly oiled freezer bag, spreading them out so they don't touch.

Yield: 24 – 30