

Potato Pierogies

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These are a traditional Polish treat of little dumplings filled with savory potato filling. Try them served with applesauce in the traditional manner or on top of sauteed onions or sauerkraut. Makes about 3 dozen dumplings.

Ingredients:

For the potato filling:

1 1/2 pounds potatoes, peeled and cut into chunks
1/4 cup oil
1 small onion, chopped fine
salt and pepper, to taste

For the dough:

1/2 cup warm water
1 1/2 tablespoons oil
1 1/2 cups flour, divided, and more as needed
1/2 teaspoon salt

Directions:

1. For the filling. Place the potatoes in a large pot and cover with cold water. Add plenty of salt.
2. Over high heat bring the potatoes to a boil and turn down to a simmer.
3. Cook for 20 minutes or until tender when pierced with a fork.
4. Meanwhile in a large pan over medium heat saute the onions with the oil until soft. About 7 minutes. Let sit until potatoes are done.
5. When the potatoes are done drain them and put them in the pan with the onions.
6. Mash the potatoes in the pan with a potato masher or a fork. Season with salt and pepper to taste. Set aside.
7. For the dough. Pour the water and oil into a large bowl.
8. Add one cup of flour. Stir with a fork until the dough comes together. Form into a ball with your hands.
9. Move the ball onto the counter and knead with the remaining 1/2 cup of flour until very smooth and elastic, about 10 minutes. Add additional flour if necessary.
10. Bring a large pot of salted water to a boil.
11. Roll half the dough out until very thin about 1/16 of an inch. Sprinkle with flour and cut into 4 inch circles with a circle cookie cutter.
12. Keep the circles in the refrigerator until all the circles are cut. Roll out the remaining dough and cut.
13. Fill each circle with about 2 tablespoons filling. Crimp the edges with a fork.
14. After all the dumplings are made drop about half of them into the pot of boiling water and cook until they float, about 7 minutes. Remove with a slotted spoon and cook the remaining dumplings.

15. Serve boiled like this or fry until crisp in a small amount of oil in a skillet.

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