



Polish Potato and Chees

NIBBLEDISH CONTRIBUTOR

Ingredients

Potato Filling

3 tbsp butter

½ cup chopped cooked onion-optional

2 cups cooked mashed potatoes

½ cup sharp cheddar or your choice of cheese-optional

salt/pepper

Dough:

3 eggs

8 ounces sour cream

3 cups all purpose flour

¼ tsp salt

1 tbsp baking powder

Side: optional

2 or 3 slices of bacon

sauerkraut

1 medium onion

1 or 2 sautéed green/red peppers

sausage

Instructions

Prepare mashed potatoes (enough for 2 cups) and melt the 3 tbsp of butter and ½ cup cheese into them (optional). Fry onions in a bit of butter and add to potatoes as well, if you want onion in the filling. Add the salt/pepper. Set aside.

Beat the eggs and sour cream together until smooth and sift the flour, baking powder and salt, then stir into the cream mixture until dough forms. Don't overmix, then knead slightly on a floured surface. I used a lot of flour in this. Roll the dough out and cut into 2 1/2 inch rounds with a biscuit cutter or ramekin. You could also roll the dough in balls and roll them into rounds.

Place a small spoonful of potato mix on one side of the round, moisten with water, fold and press together with a fork. If you end up with too many, you can freeze them for a few months. Bring a large pot of salted water to a boil, add pierogies and cook for 5 or so minutes until they float to the top, allow to cook a bit more at this point. Remove with a slotted spoon. I, at this point, fry them in butter over low/medium heat. Fry the bacon, peppers or sausage and heat up the sauerkraut to serve over the top and side. I recommend onion, sauerkraut and onion with bacon or sausage.