
Pierogi III

Peggy Ann Whitely - Hudson's Eastland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

FILLING

1 large sweet Spanish onion, chopped

1/4 pound butter

1 package Farmer's cheese

1 carton (12 ounce) dry cottage cheese

1 large potato, cooked and cooled

salt (to taste)

pepper (to taste)

DOUGH

1 cup all-purpose flour

1 egg

3 to 4 tablespoons ice water

salt (to taste)

melted butter

In a skillet, saute' the onion in butter until golden and translucent.

In a large bowl, mash the potato. Add the Farmer's cheese, cottage cheese, salt and pepper. Mix thoroughly. (It will be necessary to prepare several batches of dough.)

In a medium bowl, combine the flour and egg, gradually stirring in water until dough forms. Knead the dough until elastic.

Roll the dough out on a floured surface or pastry cloth. Cut circles with a pastry cutter or large sherbet glass. Drop the filling by teaspoonful into the center of each circle. Fold the dough around the filling and pinch the edges firmly to form a crescent shape.

Heat a large kettle of water to gently boiling. Drop five to six pierogi into the water at a time. When done, they float to the top, about 7 minutes.

Remove from the water to a serving platter. Pour melted butter over all.

Side Dishes

Per Serving (excluding unknown items): 1723 Calories; 130g Fat (63.1% calories from fat); 50g Protein; 121g Carbohydrate; 5g Dietary Fiber; 521mg Cholesterol; 1553mg Sodium. Exchanges: 7 1/2 Grain(Starch); 4 1/2 Lean Meat; 23 Fat.