

Pierogi

Betty Knaver

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Yield: about 50 pierogi

8 cups flour

3/4 pound butter or margarine

1 1/2 cups mashed potatoes

8 egg yolks

1 tablespoon salt

1 cup water

CHEESE FILLING

2 1/2 pounds dry cottage cheese

1/2 cup sugar

5 egg yolks

1/2 tablespoon salt

To prepare the cheese filling: In a bowl, combine all of the ingredients. Mix well. Set aside.

In a bowl, thoroughly mix the butter into the flour. Add the potatoes and work in.

With your hands, mix in the yolks, salt and water. Knead for 5 minutes.

Thinly roll a portion of the dough on a floured board. Cut out three-inch diameter circles using a cookie cutter, glass or cup.

Place a spoonful of filling in the center of the circles. Fold the circles in half and seal the edges with a fork.

Cook the filled dough in boiling salted water until the pierogi float to the top. Drain and keep warm in melted butter.

Other traditional fillings for Pierogi are sauerkraut, sautee'd mushrooms, cooked prunes, canned cherries or plums, and mashed potatoes with fried onions.

Per Serving (excluding unknown items): 7490 Calories; 359g Fat (43.3% calories from fat); 149g Protein; 908g Carbohydrate; 35g Dietary Fiber; 3516mg Cholesterol; 13263mg Sodium. Exchanges: 52 1/2 Grain(Starch); 3 1/2 Lean Meat; 66 Fat; 6 1/2 Other Carbohydrates.