

Pierogi

Sauerkraut Filling:

- 2 tablespoons butter
- 1/3 cup chopped onion
- 1 1/2 cups sauerkraut, drained and minced
- salt and pepper to taste

Potato Filling:

- 3 tablespoons butter
- 1/2 cup chopped onion
- 2 cups cold mashed potatoes
- 1 teaspoon salt
- 1 teaspoon white pepper

Or..

Potato & Cheese Filling:

- 3 tablespoons butter
- 1/2 cup chopped onion
- 2 cups cold mashed potatoes
- 1/2 lb Farmer's Cheese
- 1 teaspoon salt
- 1 teaspoon white pepper

Dough:

- 1 large egg
- 4.5 cups all-purpose flour
- 3/4 cup water
- 1/4 teaspoon salt

Directions

1. Make sauerkraut filling: Melt butter in a skillet over medium heat. Cook and stir onion in hot butter until translucent, about 5 minutes. Add sauerkraut and cook, stirring occasionally, for 5 more minutes. Season with salt and pepper, then remove to a plate to cool.

2. Make potato filling: Melt butter in the same skillet over medium heat. Cook and stir onion in hot butter until translucent, about 5 minutes. Stir in mashed potatoes, salt, and white pepper. Remove from heat. (For potato and cheese filling add farmer's cheese to the mix.)
3. Make dough: Mix flour, eggs, water and salt. Knead dough on a lightly floured surface until firm and smooth. The dough should be elastic in texture and no longer sticky. Be careful not to add too much flour, as this will toughen dough.
4. Divide dough in half, then roll out one half to 1/8-inch thickness. Place second half of dough in a lightly floured bowl and cover with plastic wrap and let rest while filling first half. Cut into 3-inch rounds using a pastry cutter or glass. Place a small spoonful of potato or potato and cheese filling into the center of each round. Moisten edges with water, fold over, and press with a fork to seal.
5. Roll and fill remaining dough half with sauerkraut filling.
6. Bring a large pot of lightly salted water to a boil. Add pierogi in batches to boiling water and cook until they float to the top, 3 to 5 minutes. Remove with a slotted spoon.
7. Can be lightly fried in butter and chopped onion after boiling.