

PEROGY DOUGH RECIPE

Makes about 70 to 80 perogies. This recipe can be doubled easily.

3 cups all purpose flour
1 tsp salt or to taste
1 cup warm water (potato water from filling is the best)
1 T vegetable oil
1 large egg lightly beaten

In a large bowl, sift flour and combine with salt. Mix together water, oil and egg, and pour half of the mixture into flour. Mix and slowly add the remaining liquid. Knead by hand until flour and liquid are well combined, into an elastic ball. You may need to add a small amount of either flour or water, depending on the consistency of the dough. When well blended and smooth, wrap in plastic wrap or a clean plastic bag and let dough rest for at least 30 minutes.

Cut dough in half or in thirds, keeping unused dough well wrapped in plastic until needed. Flour the table or counter lightly and roll dough to about 1/8 inch thickness (thin is best, but not too thin, as you don't want the dough to break as you fill your perogy). Cut the dough in rounds using a biscuit cutter or a small drinking glass.

Make sure when pinching the edges to ensure there are no gaps or that the 2 sides of the dough do not pull away from each other.

When cooking, you will have less boil outs if you cook smaller batches at a time. Make sure to stir the pot constantly but gently until the perogies begin to float

Traditional filling:

5 lbs russet potatoes
1 lb brick of old cheddar cheese, grated
1 onion, finely chopped and sauteed in butter
Salt and pepper to taste

Peel potatoes and cut into quarters. Cook in boiling water until soft enough to mash. Drain well and add all other ingredients. Mash until smooth and well blended. Let the filling cool while making the dough.

After cooking, serve with fried onions and butter or onions and bacon, and sour cream.

Other filling suggestions:

Sauerkraut with bacon
Mashed potato and onion
Mashed potatoes and dry curd cottage cheese
Pitted cherries and sugar
Blueberries and sugar
Pitted plums and sugar

If making fruit filled perogies, serve tossed in butter and sugar, with sour cream