

# Feast of St. Maximilian Kolbe

## Celebrating our Patron Saint from Home

### **Classic Potato-cheese Pierogi (Polish Dumplings) Recipe**

#### **Ingredients:**

#### **For the Potato-Cheese Filling:**

- 2 pounds russet potatoes
- 1 tablespoon kosher salt
- 8 ounces dry curd, farmer's cheese or ricotta (room temp)
- 1 tablespoon butter
- 2 tablespoons onion, finely minced
- Kosher salt, to taste
- Freshly ground black pepper, to taste

#### **For the Dough:**

- 2 to 2 1/2 cups all-purpose flour
- 1 large egg, room temperature
- 1 teaspoon salt
- 1 cup water, lukewarm

#### **For Serving:**

- Sour Cream
- Optional: Caramelized onions or bacon bits

#### **Make the Filling**

1. Gather the ingredients.
2. First, start by boiling the potatoes. Scrub them, put them into a large saucepan, cover them with cold water, and add 1 tablespoon of salt.
3. Bring the potatoes to a boil over high heat, then reduce to medium-low, cover with a lid, and simmer for 30 minutes, or until fork-tender. Remove and let cool slightly.
4. While the potatoes are boiling, place the tablespoon of butter in a small pan and sauté over medium-low heat for 2 minutes. Remove from heat and set aside.
5. Peel the cooked potatoes and fork blend or rice them in a large bowl.
6. Add the farmer's cheese and sautéed onion and mix well. Season to taste with salt and pepper and set aside.

## **Make the Dough**

1. Gather the ingredients.
2. Make the dough by placing 2 cups of flour in a large bowl or on a work surface and make a well in the center.
3. Break the egg into it, then add the 1 teaspoon salt and lukewarm water a little at a time.
4. Bring the dough together, kneading well and adding more flour or water as necessary to form a smooth dough ball.
5. Divide the dough in half and cover it with a bowl or towel. Let it rest 20 minutes.

## **Form and Cook the Pierogi**

1. Assemble the pierogi on a floured work surface. Roll out the dough to 1/8-inch and cut with a 2-inch round or glass.
2. Spoon 1 1/2 teaspoons of the filling into the middle of each circle.
3. Fold the dough in half and pinch the edges together.
4. Gather scraps, re-roll and fill. Repeat with remaining half of dough
5. Sprinkle a baking sheet with flour and place the filled pierogi on it in a single layer. Cover with a tea towel.
6. Cook the pierogi by bringing a large, low saucepan of salted water to boil. Drop in about 6 to 10 pierogi at a time, depending on the size of your pot. Make sure not to overcrowd. Return to the boil and reduce the heat to a simmer. When the pierogi rise to the surface, continue to simmer a few minutes more.
7. Remove one with a slotted spoon and taste for doneness. When satisfied, remove remaining pierogi with a slotted spoon to a buttered serving platter so the dumplings don't stick.
8. Serve warm with caramelized onions or chopped fried bacon, and a dollop of sour cream, if desired. They are also wonderful served alongside grilled or sautéed Kielbasa (Polish sausage).