



Baba's PIEROGI

Both my grandmother, Sophie Prokop Goscila, and my mother Olympia Goscila Jubinsky (Ollie) made these pierogi several times a year. These three fillings were the most common in our house but meat fillings and mushroom fillings would show up too. It's peasant food and anything that you have available can make a wonderful meal.

Dough

2 cups unbleached all-purpose
flour
1 tsp salt

1 egg, lightly beaten
1/2-cup water

2 sticks butter
1 large onion, thinly sliced into half moons

Put flour into a medium sized bowl. Make a well in the flour; add salt, beaten egg and water. Mix well with a spoon.

Gather into a ball and turn out onto a lightly floured board and knead until the dough doesn't stick to your hands. Add only enough flour, a little at a time, to prevent sticking. Knead until smooth, about 5 minutes. Let rest, covered with a small bowl, about 10 minutes. This will relax the dough and make it easier to roll out.

While dough is relaxing, heat butter in a large sauté pan and cook onions until a deep golden brown. Be careful – do not overcook or onions will have a burnt taste.

Cut dough in half and roll out like pie dough. Be sure to keep the remaining half covered. Cut dough into 2-inch rounds or squares.

Put chilled fillings into the upper half of a round or square. Moisten edge with water. Lightly flour fingers, fold dough over filling and pinch edge to seal.

Keep pierogi covered until all are filled. Drop into boiling, salted water. Gently stir with a wooden spoon to prevent pierogi from sticking to the bottom of the pot or to each other.

When pierogi rise to the surface turn and cook 2 to 5 minutes. Lift pierogi out with a slotted spoon into a strainer. Rinse lightly with cold water. Let

water drip off and store in a covered bowl. Coat pierogi (except fruit filled) generously with butter/caramelized onion mixture to prevent them from sticking to each other.

Pierogi Fillings

Potato and Cheese

Traditionally, these are made with potatoes and dry Farmer's Cheese. Fortunately, my grandmother and my mother both hated the pierogi with the Farmer's Cheese because they were usually like sinkers in your belly. The American cheese blends well but a mild, shredded cheddar would work too.

2 - 3 good-sized potatoes	5 slices white American cheese
1 slice onion, finely chopped	Salt and pepper (white) to taste
2 TBSP butter	

Sauté onion in butter until translucent – do not brown – no color.

Cook peeled and cubed potatoes until done. Drain well and add onion and cheese. Mash thoroughly. Salt and pepper to taste. Cool thoroughly and chill.

Serve pierogi hot, with caramelized onions in lots of butter.

Cabbage and Mushroom

Cabbage Pierogi can be very bland. Cooking the head of shredded cabbage with a small amount of drained and rinsed sauerkraut adds flavor but not the heavy sauerkraut punch. Further sautéing in butter softens the flavors and lets them blend.

1 small cabbage, sliced as for cole slaw	1 tsp kosher salt
1 small can sauerkraut, drained and rinsed	1/2 stick butter
1 bay leaf	2 TBSP oil
	1 large onion, finely sliced
	1/2 cup chopped mushrooms

Salt and pepper

In a large pot combine sliced cabbage, drained and rinsed sauerkraut, bay leaf and salt. Add enough water to cover. Bring to a boil, reduce heat to a simmer and cook until cabbage is tender, about 20 minutes. Drain well, discard bay leaf – do not rinse.

In a large sauté pan heat oil and butter over medium heat. Cook onion and mushrooms until onions are translucent, do not brown. Add cabbage mixture and cook slowly until flavors blend, about 30 minutes. Salt and pepper to taste. Cool thoroughly and chill.

Serve pierogi hot, with caramelized onions in lots of butter.

Prune

Cook large pitted prunes in a small amount of water until softened. Drain, cool thoroughly and chill. One prune will fill one round or square.

Note: Apricot or any other thick fruit filling will work. Fruit pierogi are usually served with sour cream instead of the butter and onion mixture.