

Pierogi

Makes 60 to 72 pierogi:

Dough

4 ½ cups flour

2 teaspoons salt

2 cups yogurt or sour cream

2 eggs

Filling

5 russet potatoes

Salt and pepper to taste

1 ½ cups shredded sharp cheddar

Additions

2 scallions, chopped

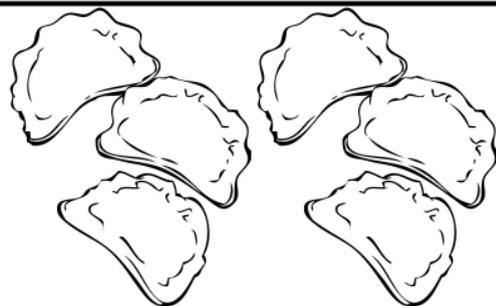
4 cloves garlic

2 Tbsp Dijon mustard

1 tsp cayenne pepper

1 tsp paprika

| Price at Co-op | with Double SNAP |
|-----------------------|------------------|
| \$2.06 | |
| \$0.16 | |
| \$2.52 | |
| \$2.30/dozen | |
| \$3.36 | -\$1.68 |
| \$4.10 | |
| \$14.40 (.24/pierogi) | \$12.72(.21) |



Make the Dough:

In a large bowl, mix flour and salt. Pour in yogurt, eggs and 1 Tbsp of water. Mix everything slowly and carefully with clean hands until it comes together into a smooth dough. Dough will be sticky, cover with a damp towel while working on the filling.

Make the Filling:

Put chopped potatoes in a pot, cover with water and add a dash of salt. Cover with lid and bring to a boil. Remove the lid and cook until soft (about 20 min).

Drain potatoes and add the shredded cheese, salt pepper and desired additions. Mix with an electric mixer or mash with two forks.

Make the Pierogi:

Flour your counter-top liberally. Split the dough in half. Keep half covered and put the other half on the floured surface. Roll with a rolling pin until it is about 1/8 inch thick. Punch out as many 3inch dough circles as possible, using a round cookie cutter or small glass. Squish the scraps into the remaining dough. Roll and cut. Place about 1 Tbsp of filling in the center of each circle. Fold dough over the filling and press the edges together to create a dumpling. The stickiness of the dough should ensure a tight seal. Use a fork to squish the edges together. Repeat until all dough and filling is used.

Bring a pot of water to boil, place 12 pierogi into the water and cook until they rise. Pull them out and repeat until all pierogi have been cooked.

To freeze, let cool and put in freezer bags squeezing out excess air.

Pierogi can be eaten once boiled or they can also be pan fried afterward. Brown on both sides. Serve with scallions and a dollop of sour cream.