

# Cheddar Pierogies with Caramelized Onions and Bacon

#cooking/recipe

#2019/December

#cooking/dinner

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## Ingredients

### Dough

2 cups all-purpose flour  
1 teaspoon kosher salt  
2 tablespoons salted butter, melted  
1 cup plain full fat greek yogurt, plus more for serving  
1 large egg

### FILLING

4 Russet potatoes, peeled and quartered (about 3 pounds)  
2 tablespoons salted butter, at room temperature  
2 cups shredded sharp cheddar cheese. plus more for topping  
2 ounces cream cheese  
kosher salt and black pepper

### ONION BUTTER SAUCE

4 thick cut slices bacon, chopped  
4 tablespoons salted butter  
2 yellow onions, thinly sliced  
3 tablespoons apple cider vinegar  
1 tablespoon fresh thyme leaves

## Process

To make the dough. In a medium bowl, combine the flour, salt, butter, yogurt, and egg, and mix until combined. Knead the dough for 2-3 minutes. Cover and let sit 30 minutes.

To make the filling. Bring the potatoes to a boil in a large pot of cold water. Salt the water and cook until the potatoes are tender, about 20 to 30 minutes.

Drain the potatoes, return the potatoes to the pot and mash over low heat, adding the butter, cheddar cheese, and cream cheese. Season to taste with salt and pepper.

Roll the dough out onto a floured surface to 1/8 inch thickness. Using a biscuit cutter, cut out 3-inch circles. Spoon 2 teaspoons of filling into the center of each round. Brush the edges with water and fold half of the dough over the filling to enclose it. Press down the edges to seal, pressing out all the air. Be sure to keep the dough covered as you work to prevent from drying out. At this point, the pierogi can be flash-frozen on a baking sheet for 30 minutes, then transferred to a freezer bag and frozen for up to 3 months.

When ready to cook, bring a large pot of salted water to a boil. Boil the pierogies in batches for 2-3 minutes, or until they float. Drain.

To make the butter sauce, cook the bacon in a large skillet over medium heat until crisp. Drain onto a paper towel. Wipe the skillet clean, then set back over medium-high heat and melt 1 tablespoon butter. Add the onions and cook 5 minutes, until softened. Add the apple cider, season with salt and pepper and continue cooking another 5-8 minutes, until the cider has evaporated and the onions are golden and caramelized. Add the remaining butter and thyme and cook 2-3 minutes, until the butter is browned. Remove from the heat.

Drop the pierogies into the sauce, gently tossing to combine. Spoon the pierogies and onions onto plates. Top with cheddar and bacon. EAT!

## **Nutrition**

**Servings:**

Calories:

Fat:

Carbs:

Protein: