

Grandma's Polish Perogies



My grandfather is Polish, and his mother taught my grandmother how to make these delicious perogies. The recipe has been in the family for generations, with a few alterations of course! Serve plain, or with butter, sour cream, bacon, etc. Perfecting the perogie technique takes time, and after a while, you will develop your own system.

By STEPH577

Prep: 2 hrs

Total: 2 hrs

Servings: 20

Yield: 60 perogies



Ingredients

4 ½ cups all-purpose flour
2 teaspoons salt
2 tablespoons butter, melted
2 cups sour cream
2 eggs
1 egg yolk
2 tablespoons vegetable oil
8 baking potatoes, peeled and cubed
1 cup shredded Cheddar cheese
2 tablespoons processed cheese sauce
1 dash onion salt to taste
salt and pepper to taste

Directions

Step 1

In a large bowl, stir together the flour and salt. In a separate bowl, whisk together the butter, sour cream, eggs, egg yolk and oil. Stir the wet ingredients into the flour until well blended. Cover the bowl with a towel, and let stand for 15 to 20 minutes.

Step 2

Place potatoes into a pot, and fill with enough water to cover. Bring to a boil, and cook until tender, about 15 minutes. Drain, and mash with shredded cheese and cheese sauce while still hot. Season with onion salt, salt and pepper. Set aside to cool.

Step 3

Separate the perogie dough into two balls. Roll out one piece at a time on a lightly floured surface until it is thin enough to work with, but not too thin so that it tears. Cut into circles using a cookie cutter, perogie cutter, or a glass. Brush a little water around the edges of the circles, and spoon some filling into the center. Fold the circles over into half-circles, and press to seal the edges. Place perogies on a cookie sheet, and freeze. Once frozen, transfer to freezer storage bags or containers.

Step 4

To cook perogies: Bring a large pot of lightly salted water to a boil. Drop perogies in one at a time. They are done when they float to the top. Do not boil too long, or they will be soggy! Remove with a slotted spoon.

Tips

For best results, choose potatoes that have as little water in them as possible such as Russets.

Tips

Choose a rolling pin that is very heavy - it will be easier to roll out the dough.

Tips

The perogies are less likely to burst during cooking if they are frozen when you put them in the boiling water.

Nutrition Facts

Per Serving: 281 calories; protein 8g; carbohydrates 37.6g; fat 11g; cholesterol 50.4mg; sodium 350.5mg.