

Pierogies

Recipe By Brynie Greisman



Cooking and Prep:  1 h

Serves:  18

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Sukkot, Rosh

Hashanah, Yom Kippur

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Every time I ask my friend Miriam what she is preparing for Yom Tov, she answers “my mother’s pierogies.” I finally got tired of hearing how delicious they are without getting so much as a taste, so I called her over to my house and invited her to make some in my kitchen. They’re a bit time-consuming to make, making them the perfect side dish to prepare in advance, before the Yom Tov rush hits. This way, when Yom Tov rolls around you’ll have a fantastic addition to enhance your Yom Tov meal.

Pick your choice of filling and have it ready before you make the dough. You may have a little or a lot of filling left over, depending how many batches of dough you will make.

Ingredients (19)

Potato Filling

pepper, to taste

1 medium onion, diced

- 4 tablespoons oil
 - 5 medium Idaho potatoes, cooked and mashed
 - 1 egg white or 3 tablespoons **Haddar Egg Whites**
 - salt, to taste
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Dough

- 1 cup water
 - 1 cup flour
 - pinch of salt
 - 1/2 teaspoon margarine (use soy-free, if needed)
 - 1/2 teaspoon **Gefen Olive Oil**
 - 1 egg, beaten
 - Gefen Cornflake Crumbs**, for dipping
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Cabbage Filling

- 2-3 tablespoons oil
 - 1 onion, diced
 - 12 ounces shredded cabbage or coleslaw mix
 - 1 tablespoon sugar
 - 1/2 teaspoon salt
 - dash of black pepper
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Start Cooking

Make the Pierogies

Each batch of dough makes approximately 18 pierogies.

1. In a medium-sized saucepan, bring the water, margarine, oil and salt to a rolling boil. Close the flame and gradually add the flour, mixing thoroughly with a wooden spoon. The dough

will be hot and sticky.

2. Working quickly (while the dough is still warm), remove a chunk of dough. Using the least amount of additional flour possible, roll out the dough to a thin square. With a cup or a cookie cutter (three to three and a quarter inches) cut out circles. Position a teaspoon of your desired filling (see below) in the center of each circle. Fold the circles over into half-moons and press the edges closed with your fingers. Continue with the remaining dough.
3. Prepare two bowls: one with cornflake crumbs and one with a beaten egg. Dip each pierogi into egg and then coat with cornflake crumbs. Transfer to a baking pan lined with Gefen Easy Baking Parchment Paper. At this point, you can freeze the pierogies in layers, with parchment paper between each layer.
4. When ready to serve, heat oil in a skillet and fry until golden brown on both sides.

Note:

For best results, only make one recipe of dough at a time. Once the dough cools, it's very difficult to close the pierogies. Make one batch at a time and then make another. Repeat as many times as needed.

Tip:

Cornflake crumbs come in all sort of colors. The coarser orange crumbs look the prettiest, but all taste fine at the end of the day.

For the Potato Filling

You can use any mashed potato filling you have or make a fresh batch.

1. Saute diced onion in oil. Add mashed potatoes and egg white and season with salt and pepper to taste.

For the Cabbage Filling

You can use coleslaw mix or plain green cabbage. Either option will taste great.

1. Saute the onion in oil until translucent. Add cabbage, sugar, salt and pepper. Cook on a low flame until the cabbage is soft.