

# My Great Aunt Stasia's Pierogi



**Source :** BAR DOBRE  
www.bardobre.com

**Origin :** Poland

**Type :** Dumpling

**Category :** Appetizer

## Description :

Pierogi are the Polish form of a handmade dumpling, made of unleavened dough, usually shaped into a semi-circle. The seams are pressed together to seal the pierogi so that the filling will remain inside when it is cooked.

These are my Aunt Stasia Truskolaski Polish Dumplings.

Quantity	Measure	Item
		<b>FILLING - Dobre Pierogi</b>
1	Each	<b>POTATO, peeled, cooked, dried &amp; cooled</b>
4	Cup	<b>mushrooms, sliced, roasted, cooled</b>
2	Cup	<b>Farmers cheese, grated</b>
3	Cup	<b>Leeks, cleaned, chopped, roasted &amp; cooled</b>
1	Each	<b>Egg</b>
	as needed	<b>Salt &amp; pepper</b>
2	Tablespoon	<b>Marjoram</b>

## PIEROGI DOUGH:

<b>1</b>	<b>pounds</b>	<b>Flour</b>
<b>1</b>	<b>Cup</b>	<b>Water</b>
	<b>Pinch</b>	<b>Salt</b>
<b>1</b>	<b>Each</b>	<b>Egg, large</b>

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### Instructions :

Make pierogi filling prior to making dough. To make the Dobre pierogi filling clean, boil and cool potato. Roast leeks and mushrooms (separately) in oven at 375 F for about 45 minutes or until the leeks are browned and most of the water has been cooked out of the mushrooms. You will want to get the potato, leeks and mushrooms as dry as possible without burning. Once all of the ingredients are cooled combine everything in a mixing bowl and fully incorporate. Reserve filling for later. It is best to make filling 24 hours ahead of time. You will find that it easier to mold once it cools and sets.

Now to make the dough:

Mix together all the ingredients until fully incorporated. Using a dough hook mix on low speed for 5-7 minutes until dough is fully incorporated. Remove from bowl and place on a lightly floured surface and knead until smooth. Add more flour if dough sticks to your hands, about 1 tablespoon at a time until it doesn't stick to your hands. Let rest for a while. Roll out into a thin sheet, as thin as you can handle it without tearing. Cut circles out with a large glass or a round cookie cutter. Fill with desired filling. Fold over and pinch the ends of dough together. If desired, flute the edges of the pierogi with a fork to seal. Freeze pierogi for 24 hours in layers between parchment paper. Do not let them touch. This will help when you go to cook the pierogi.

Heat water up in a large pasta pot. Bring to a boil. Drop dumplings into water, about 10 at a time so not to stick together, do not crowd them. Bring water back to a boil and cook for about 3 minutes. Remove from water with a slotted spoon and shock with cold ice water. This will stop the cooking process. Drain off water and toss pierogi lightly with olive oil. This will keep them from sticking together. Repeat process until all pierogi's are cooked, cooled, oiled and layered on a pan. They are now ready to be fried or can be reserved for 1 to 2 days and cooked later.

Heat up saute pan and melt some butter. Fry pierogi on both sides until slightly browned. Serve and enjoy.

Tips from Great Aunt Stasia Truskolaski:

- I use my food processor to knead the dough, then knead by hand for a few minutes, saves the arm work.
- Keep the hands floured enough so dough won't stick to hands while handling the pierogi.
- I roll my dough out with a pasta machine, NO. 5 or 6. Also easy on the arm and back.

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**Serves / Time :**

**Serves** 6  
**Serving Size** 5 each  
**Yields** 30

**Prep Time** 10 min  
**Idle Time** 5 min  
**Cooking Time** 7 min  
**Total Time** 25 min