

# Perogis

- 3/4 pound of red potatoes
- 6 cups flour
- 1-1/2 teaspoons salt, plus more to taste
- 3 eggs, beaten
- 2+ sticks unsalted butter
- 1-1/2 cups sour cream
- 3 vidalia onions
- optional: Garlic, crushed
- sprinkle of white sugar
- black pepper to taste
- milk, cream and buttermilk
- 1/2 to 1-1/2 cups grated cheddar cheese, white cheese and/or cream cheese
- Bunch of chives, minced
- optional: cooked and crumbled bacon

Peel and cut your potatoes into quarters, then boil in salted water. Let them cook while you make your dough -- at least 15 minutes total.

Combine flour and salt. Add eggs and knead in. Soften 1-1/2 sticks of butter, and knead in. Knead in the sour cream. Knead about 5-10 minutes total. Divide the dough into three balls, and put the dough in the fridge overnight.

In a large pan, melt a half stick of butter. Over a medium heat, slowly cook one chopped vidalia onion, and optional garlic. Add a sprinkle of white sugar to help soften the onion. Once the onion is soft and the potatoes are cooked, drain the potatoes and add them to the onion and butter. Turn the heat to low and mash the potatoes into the butter, adding salt and pepper to taste. Slowly add milk, cream and/or buttermilk, stirring vigorously with a fork, until the consistency is smooth. Slowly stir in the cheese, letting it melt in. Add in chives, and optional bacon bits. Put the filling in the fridge overnight.

The next day, start making the pierogies. One ball of dough at a time, roll the dough out over a floured surface to about 1/8" thick. Once rolled thin, cut the dough into circles -- I use a glass with a 3-1/2" top. You can re-knead your remaining dough, and cut some more out.

With a small bowl of water by your side, to moisten your fingers and the inside on the perogi, start assembling. Moisten the inside lip of the circle of dough, drop a little filling in (maybe a tablespoon), fold and pull the dough into a half-circle around the filling, and pinch closed around the edges. Do that another 89 times, setting the perogis aside.

At this point, you can freeze the perogis. They are also less likely to burst if they are frozen prior to being boiled.

To cook the perogis, boil a pot of salted water. Drop perogis in one at a time, and cook until they float to the top (5-10 minutes, longer if previously frozen). Fish the finished perogis out with a skimmer or slotted spoon, pat dry and and put aside.

In a large frying pan, melt some butter over a medium to medium-high heat. Add in sliced vidalia onions, sprinkling with a little sugar to help them soften. Once the onions are starting to soften, add your boiled perogis to the pan. Serve immediately.

Serves: 12-18 -- about 6 dozen perogis. Serve with butter, sour cream and [beet salad](#) <sup>[1]</sup>

Preparation time: 2 hours (start preparing the day before)

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