

RECIPE COURTESY OF Paul Grimes



Pierogies with Potato and Cheese Filling

Show: Cooking Live **Episode:** Russian Easter**Total:** 1 hr 10 min**Prep:** 50 min**Cook:** 20 min

Ingredients:

2 cups flour
1/2 cup water
1 egg
1/2 teaspoon salt
3 large potatoes
8 ounces sharp-tasting cheese
Salt
Pepper

Directions:

- 1** Mix flour, water, and egg and salt together. Knead on a lightly floured surface until smooth. Cover dough with bowl and let rest for 30 minutes.
- 2** Boil potatoes until soft. Drain and rinse. Add cheese. Let stand a few minutes until cheese melts. Then fold potatoes and cheese together.
- 3** Roll out dough about 1/8-inch thick. Cut into 3-inch squares. Fill each square of dough with one teaspoon of potato and cheese filling. Fold in half and pinch ends together to seal. Drop in hot boiling water and simmer for 8 minutes. Drain and fry in butter a few minutes until heated through. Chopped onions may be added to the butter, if desired. Salt and pepper, to taste.