

## Pierogi Dough

3 ½ C. All-purpose flour  
½ C. milk  
½ C. water  
1 egg  
½ stick of butter



Mix flour and butter in a food until crumbly. Then place in mixing bowl, add milk, water, and egg and mix using a dough hook until all combine to create a ball. You could do all of this by hand as well.

To make pierogi roll, cut, and fill dough in a manner that you like; by hand, or by using electric pasta roller.

Fill pierogi with filling of your choice, pinch edges, and boil till floating. Top with melted butter and sauteed onions.

## Fillings:

### Ricotta cheese

3 pounds of ricotta  
3 eggs  
1 t. sugar  
1t. salt.

Mix all ingredients together until well combined.

### Potato & Cheese

4 large potatoes, peeled, cooked, and mashed

Add ½ pound of shredded cheese, salt and butter to taste, and some butter, but not too much. The potato filling needs to be more dry and firm. (add bacon for a modern twist)

### Sauerkraut filling

2 onions, medium  
3 tablespoons butter  
14 oz sauerkraut, chopped and squeezed to remove excess juice  
Salt and petter to taste

Chop the onion into small pieces and fry in butter. Add the sauerkraut until it is soft.  
Cook for about 30 minutes until the cabbage becomes soft. Season with salt and pepper.

*This is a family recipe handed down from six generations. Enjoy!* [www.wineandwhiskeytravelers.com](http://www.wineandwhiskeytravelers.com)