



I remember when I was little, visiting my grandparents in the summer and begging my Babcia to make Pierogies.

My favorite were (and still are!) the Potato and Cheese and Huckleberry ones. The best <3

The huckleberry ones stick out in my mind, because of the whole process of picking them in the forest. We would go on a train close to German border where "special" places were. Places, which only locals knew about. My grandfather paid locals to take us to those places and there we stood for hours picking the biggest Huckleberries from giant bushes and putting them in our pails. Of course I mostly ate them fresh from the plant but, what memories!! Nowadays I hardly can find someone willing to go with us while we visit in the summer. People are afraid of lyme disease and rabies... ahhh, different times.

Meanwhile, at home, I substitute huckleberries with blueberries, which we also pick ourselves at a local farm (Support local growers please). We pick POUNDS of them usually and I store them in a freezer, so we are always ready for some pierogi time. Below's recipe includes cheese in the dough. Just a little twist in the taste, plus I do think that it is an excellent combination.

Let me know how it went and please do come back! :)

Ingredients:

Dough:

2 cups unbleached all purpose flour
pinch of salt
2/3 cup of HOT water
1 egg yolk
1 tbsp unsalted butter

Blueberry Filling:

Just fresh, rinsed blueberries :)

Directions:

Dough:

Mix fast all ingredients in a large bowl with a knife and knead lightly in the bowl.

Rest dough for one-half hour covered with a kitchen towel.

When it is done, knead the dough a few times on a floured surface and roll out to 1/8-inch thickness.

Cut out with a +/- 3-inch drinking glass.

Place a tablespoon full of filling in the middle of each dough circle.

With floured hands, fold the dough over the blueberries and, starting at one end of the resulting crescent, pinch the dough together to enclose the fruit.

As you pinch the dough closed, continuously and GENTLY work the blueberries into the pierogi with floured fingers.

To cook, drop the pierogies into rapidly boiling water for about 3 -4 minutes, removing them once they float.

Make sure the pierogi dough is tightly sealed, or these little dumplings will come apart when boiled.

Enjoy! For those of you who grew up in Poland- I hope it brings the memories back :)

Smacznego!



