



The name is very confusing as even Polish people call them Russian Pierogi, but even if they are really from russian cuisine- they are at the same time VERY popular in Poland.

Ingredients:

Dough: 2 cups unbleached all purpose flour pinch of salt 2/3 cup of HOT water

Cheese-Potato Filling 1 1/2 c. cooked potatoes 1/2 c. Farmers cheese 1/2 c. minced onion Salt and pepper to taste

Directions:

Filling:

Mash potatoes (without milk and butter) and mix well all ingredients

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

Pierogi with cheese and potato filling (Pierogi Ruskie)

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 filling, and, starting at one end of the resulting crescent, pinch the dough together to enclose the filling. As you pinch the dough closed, continuously work the filling 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.