

Pierozki z serem Pierogi with Cheese

Dough

3 cups flour
3 eggs beaten with water and salt
½ cup water
Salt

Mix egg with flour, add a dash of salt and as much water as needed to knead a smooth loose dough. Turn onto floured board and divided into 4 or five parts. Roll parts as thin as you can, cut into approximately 3 inch squares. Add a dollop of the stuffing mixture and fold two opposite corners together to form a triangle. Seal edges well by pinching all around the two open sides. Drop into boiling water for 8 to 10 minutes (until they have floated on top for awhile). Remove with a slotted spoon, and place in large bowl.

Stuffing

5 medium potatoes
1 lb longhorn style cheddar cheese, cubed
Salt
Pepper

Cook potatoes in salted water till soft. Drain and immediately mix in the cheese and beat with a spoon till mixture is smooth.

Finish

1 large onion, chopped
1 cup butter

Place onions and butter in a large skillet and sauté until tender. Pour butter and onion mixture over the pierogies in the large bowl and toss to distribute butter and onions. Serve three to a plate as an appetizer.

Serves 10