

SWEET & SAVORY PIEROGI

Ingredients:

pierogi dough -

4 1/2 cups all-purpose flour, plus extra for dusting
2 t kosher salt
2 large egg, beaten
2 cups sour cream, plus more for serving
8 T (1 stick) unsalted butter, softened

savory filling -

1/2 lb red skin potatoes
1 T sour cream
pinch salt
1 cup extra sharp cheddar cheese, shredded
1/2 cup blue cheese, crumbled
1 cup bacon, cooked and crumbled
butter for crisping in skillet

sweet filling -

1/2 lb. strawberries, diced
1/4 cup sugar
1/2 cup goat cheese, crumbled
Directions:

In the bowl of a stand mixer with the hook attachment, mix together flour and salt. Add eggs, sour cream, and butter. Stir/knead until well combined and the dough pulls away from the bowl. If dough is too dry, add one tablespoon of water at a time until it comes together. Cover and chill for at least 30 minutes or up to 48 hours.

Remove the dough from the fridge and turn out onto a lightly floured work surface. Roll the dough out to a sheet about 1/16-inch thick. Using a 3-inch circular cookie cutter or the top of a glass, cut the dough into circles. Repeat with the rest of the dough until it's all used up.

Make savory filling by scrubbing potatoes and boiling in for 6-10 minutes or until softened. Mash and mix with sour cream, salt, bacon and cheeses. Fill half of the pierogi (with 2 teaspoons each) and seal by pinching with mad class.

Make sweet filling by tossing strawberries with sugar. Set aside for 10 minutes or until syrupy. Place 1 teaspoon of macerated berries and 1 teaspoon of goat cheese in the other half of the pierogi. Seal by pinching with more class.

At this point, freeze on a baking sheet and then transfer to a plastic bag. OR boil for 3 minutes, then fry in a hot buttered skillet until browned. Enjoy with sour cream, goat cheese or nothing!