



# Grandma's Polish Perogies



*Excellent*

Prep  
2 h

Ready In  
2 h

allrecipes



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"My grandfather is Polish, and his mother taught my grandmother how to make these delicious perogies. The recipe has been in the family for generations, with a few alterations of course! Serve plain, or with butter, sour cream, bacon, etc. Perfecting the perogie technique takes time, and after a while, you will develop your own system."

## Ingredients

- |                              |                                      |
|------------------------------|--------------------------------------|
| 4 1/2 cups all-purpose flour | 2 tablespoons vegetable oil          |
| 2 teaspoons salt             | 8 baking potatoes, peeled and cubed  |
| 2 tablespoons butter, melted | 1 cup shredded Cheddar cheese        |
| 2 cups sour cream            | 2 tablespoons processed cheese sauce |
| 2 eggs                       | onion salt to taste (optional)       |
| 1 egg yolk                   | salt and pepper to taste             |

*me each  
make  
1/2 dozen*

## Directions

- In a large bowl, stir together the flour and salt. In a separate bowl, whisk together the butter, sour cream, eggs, egg yolk and oil. Stir the wet ingredients into the flour until well blended. Cover the bowl with a towel, and let stand for 15 to 20 minutes.
- Place potatoes into a pot, and fill with enough water to cover. Bring to a boil, and cook until tender, about 15 minutes. Drain, and mash with shredded cheese and cheese sauce while still hot. Season with onion salt, salt and pepper. Set aside to cool.
- Separate the perogie dough into two balls. Roll out one piece at a time on a lightly floured surface until it is thin enough to work with, but not too thin so that it tears. Cut into circles using a cookie cutter, perogie cutter, or a glass. Brush a little water around the edges of the circles, and spoon some filling into the center. Fold the circles over into half-circles, and press to seal the edges. Place perogies on a cookie sheet, and freeze. Once frozen, transfer to freezer storage bags or containers.
- To cook perogies: Bring a large pot of lightly salted water to a boil. Drop perogies in one at a time. They are done when they float to the top. Do not boil too long, or they will be soggy! Remove with a slotted spoon.



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*used setting #3 on  
Kitchenaid pasta  
roller*

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*pasta roller  
put small dough ball in rectangle - if shiny then need more flour  
use setting #1 - 3 times  
setting #2 - 2 times  
setting #3 - 1 time  
boil perogie 1 1/2 - 3 minutes until float to top - dry with towel  
and then freeze.*