



**Pierogi are a Polish version of a dumpling, traditionally stuffed with mashed potato and cheese. Delicious with the addition of a little Bacon! Obviously for those who do not suffer from Coeliac Disease feel free to swap the GF Flour for ordinary plain flour. This recipe will make sufficient Pierogi for a dinner party or large family gathering. But they can be frozen before the cooking stage in smaller batches to cook at a later date.**

### **Ingredients:-**

#### **FILLING**

29.58 ml onions, grated

59.16 ml butter

4-6 large potatoes

473.18 ml cheddar cheese, grated

236.59 ml crumbled cooked bacon

salt and pepper

#### **DOUGH**

473.18 ml gluten-free flour

4.92 ml salt

1 egg

118.29 ml water

118.29 ml cold mashed potatoes

14.79 ml butter, melted

### **METHOD:-**

#### **Filling:-**

- (1) Cook the onion in the butter until tender.
- (2) Add onions and cheese to hot cooked potatoes and mash thoroughly.
- (3) Add bacon, salt, and pepper to taste.
- (4) Set aside, let cool to room temperature before using.

#### **Dough:-**

- (1) Mix flour and salt in a deep bowl.
- (2) Add egg, mashed potatoes, melted butter, and enough water to make dough medium soft.
- (3) Knead until smooth (use floured board).
- (4) Divide dough into 2 parts, cover, let stand 10 minutes.
- (5) Roll dough thin on floured board.
- (6) Cut dough using a round cookie cutter or drinking glass.
- (7) Place spoonful of filling in each circle - fold in half.
- (8) Press edges together with fingers. If dough does not stick, dampen edges slightly.

- (9) Place on floured board and cover with damp towel to keep moist.
- (10) Place perogies in pot of rapidly boiling salt water - do not over crowd pot.
- (11) Stir gently to keep from sticking - do not use a sharp spoon.
- (12) Cook until Pierogies begin to float and are well puffed, about 3 minutes.
- (13) Remove from pot and drain well.
- (14) Continue to cook remaining Pierogies.
- (15) After boiling fry with butter and chopped onions until slightly browned.