

Polish Potato Pierogi Recipe

Authentic Polish Potato Pierogi recipe straight from my grandfather's kitchen. This is the real deal when it comes to the BEST Potato Pierogi recipe around.

Prep Time 1hour hr

Cook Time 15minutes mins

Total Time 1hour hr 15minutes mins

Course: Dinner

Cuisine: American, Polish

Keyword: pierogi, polish pierogi, polish recipe, potato

Servings: 32 pierogi

Calories: 149kcal

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Cost: \$10

Equipment

- 1 biscuit cutter or large glass for cutting
- 1 Rolling Pin
- 1 dutch oven optional

Ingredients

For the Pierogi dough:

- 4 cups all-purpose flour
- 1 teaspoon kosher salt
- 1 cup whole milk
- 2 eggs lightly beaten
- 1/4 cup sour cream

For the Pierogi Filling

- 5 large russet potatoes peeled and quartered
- 1 teaspoon kosher salt
- 3 tablespoons butter
- 3 large vidalia onions diced
- 1 1/2 cups large curd cottage cheese
- 8 ounce cream cheese room temperature

Instructions

1. In the bowl of a stand mixer fitted with a dough hook, blend together the flour and salt on low speed.
2. Whisk together the milk, egg and sour cream. Slowly add the milk mixture to the flour in a steady stream.
3. Continue to blend the flour mixture together until a shaggy dough forms and the dough starts to pull away from the sides of the bowl.
4. Cover the dough with plastic wrap and allow to rest for 1 hour.
5. Add the potatoes to a pot and fill with water to just cover the potatoes. Stir in the salt and bring the potatoes to a boil.
6. Turn the heat to low and continue cooking the potatoes until fork tender, approximately 20 minutes.
7. While the potatoes are cooking, melt the butter in a large skillet over medium heat.
8. Add the onions to the pan. Cook until caramelized and golden brown, approximately 20 minutes.
9. Drain the potatoes and transfer to a large bowl.
10. Add the onions, cottage cheese and cream cheese to the potatoes. Mash using a potato masher until well blended.
11. Season with salt and pepper, to taste.
12. On a lightly floured work surface, roll out the dough to approximately 1/4 inch thick. Cut out rounds with a 2 3/4-inch cutter. Place on a baking sheet, and cover with plastic wrap.
13. Using your hands, lightly flatten the dough disk to stretch it out a bit.
14. Place approximately 1 1/2 tablespoons potato filling in the center of the dough and fold the top half down over filling, gently pressing to squeeze out any air and seal by pinched the seam together.
15. Return to baking sheet and cover.
16. Repeat with remaining dough and filling.
17. Bring a large pot of salted water to a boil. Add 4 dumplings. Cook, stirring gently to avoid sticking to the bottom of the pot, until dumplings rise to the surface, about 4 minutes. Using a slotted spoon, transfer to a plate lined with paper towels, and pat dry. Transfer to a serving platter, and cover with foil to keep warm.
18. Repeat with remaining pierogies.
19. Serve with melted butter, caramelized onions and sour cream, if desired.

Notes

Pierogies can be made in advance and frozen in a single layer, wrapped tightly in plastic wrap and sealed in an airtight container for up to 2 months.

- Source: <https://thesuburbansoapbox.com/best-potato-pierogi-recipe/>
- For dough and folding strategies: <https://www.everyday-delicious.com/the-best-pierogi-dough-recipe-how-to-make-the-best-pierogi-polish-dumplings/#wprm-recipe-container-3051>