



Brown Butter Seared Potato and Cheese Pierogi

Serves 8

INGREDIENTS

PIEROGI DOUGH

8 cups	flour
1 ½ cup	sour cream
2	large egg
½ cup	extra-virgin olive oil
1 tsp	kosher or sea salt

FILLING & FINISHING

2 lbs.	baking potatoes, peeled and cut into 1-inch pieces
12 oz.	sharp cheddar cheese, grated (about 1 1/2 cups)
4 tbsp.	unsalted butter
Kosher or sea salt, to taste	
Fresh cracked black pepper, to taste	

Directions

In a bowl, mix together the flour, sour cream, egg, olive oil and salt until the ingredients bind together. Place the dough on a lightly floured surface and knead for a couple minutes, or until smooth. Wrap in plastic wrap and let rest for 30 minutes.

Place the potatoes and 1/2 teaspoon salt in a large pot and fill with cold water to cover the potatoes. Bring the water to a boil over high heat, then reduce heat to medium-low and then simmer for 10-15 minutes or until the potatoes are tender when pierced with a fork. Drain potatoes and mash. Allow to cool.

Combine the mashed potatoes and cheese, and then season with salt and pepper.

On a lightly floured surface, roll out the dough to about 1/8-inch thick. Using a 3-inch round cutter, cut out 12-15 rounds. Brush the edges of each round lightly with water, then place 1 tablespoon of filling on one side of the rounds. Fold the dough over, making half-moon shapes, pressing out the air. Press and crimp the edges to seal the pierogi.

Bring a large pot of salted water to a rolling boil. Cook the pierogi for 3-5 minutes, or until tender. Drain.

Heat the butter in a large skillet over medium heat. Butter will foam, then settle down. Continue to cook until the butter just begins to brown and develop a toasty, nut aroma.

Add the pierogi to the skillet with the butter and sear each side for about 1 minute or until golden. Serve warm.