

# H O M E M A D E S O U R D O U G H P E R O G I E S

## Ingredients:

---

### Regular Dough:

- 4 Cups Flour
- 4 Eggs
- 2 Tablespoons Sugar
- 1 Teaspoon Salt
- ½ Cup Warm Milk
- ¼ Cup Sour Cream
- ½ Cup Softened Butter

### Sourdough:

- 1 Cup Starter
- 2 Tablespoons Lard (butter)
- 3 Cups Flour
- 1 Teaspoon Salt
- 1 Cup Water



## Directions:

### For the Filling:

1. Boil & Mash 8-10 potatoes and add in grated onion, sourcream, butter, cheese S&P. Anything you like!  
Set aside and let fully cool.

### For either Dough:

2. In a stand mixer place the ingredients for either of the dough ingredients above and mix until well combined and smooth. \* Sourdough: Cover and let ferment overnight.
3. To create the circles you have a few options. I like to use a dough cutter and section off small pieces of dough and use a rolling pin to roll into a circle. You could also roll larger sections flat with a rolling pin and cut using a circle cookie butter. Note: The thinner it is the harder it will be to keep sealed, to thick and you are eating a lot dough. You'll get the hang of it after a few tries.
4. Next using a spoon place the cooled off mashed potatoe goodness on the preshaped dough that is closer to you. Pull the other side of the dough up and over the potatoes and pinch together. You can also use a fork to seal the sides together. If the dough rips try to pinch and patch it up. Place on a floured surface and continue stuffing the rest of the dough.
5. Boil water in a pot. Once it's at a boil using a slotted spoon drop a couple of the stuffed perogies into the boiling water. Be careful not to over crowd. Let boil for approx. 2 minutes or until they float.
6. Remove the boiled perogies with a slotted spoon onto a cookie tray or something else where they can drain and not just sit in the water. Finish the remaining or simultaneously move some to the frying pan.
7. Place aprox 2 tablespoons of butter onto a pan and melt. Carefully moving the boiled perogies to the frying pan, fry until golden and flip. Continue to fry in batches and remove to a plate.
8. Eat & Enjoy – We like to dip into ketchup.

