

POTATO AND CHEESE PEROGIES

Dough:

500 ml	flour
2 ml	salt
140 ml	very warm water
30 ml	sour cream
1	egg, beaten

Filling:

1	large, cooked potato, mashed
60 ml	cheddar cheese, grated
1 mL	seasoned salt, parsley, garlic powder, dill or italiano (optional)
Pinch	pepper

Toppings:

1/2	onion, diced
10 ml	oil
40 ml	butter (divided in two portions)
15 ml	sour cream (optional)

Method:

1. In a **medium bowl** mix together the flour and salt with a **fork**.
2. In a small bowl mix together the egg and sour cream. Add in the very warm water and whisk with a fork. Pour this mixture into the flour and using a **FORK** stir till it turns into a ball.
3. Add a little extra flour if the dough is too sticky. Knead the dough on the counter until firm and elastic (about 5 mins). Dust lightly with flour, cover with saran wrap and let it sit for 20-30 mins in the fridge. This will allow the dough to soften.
4. Peel and cube the potato. Cook for 8 minutes in boiling water until fork soft. Drain the water off the potatoes by tilting the lid at an angle. Then mash the potatoes, sprinkle them with seasoned salt and pepper.,
5. **Once they have cooled** blend in the grated cheddar cheese and mash it again until it is smooth. Roll it into small balls. (roughly 20 or however many dough circles you have).

5. In a frypan on med-high heat saute the onions in the 10 mL oil and 10 mL of the butter till they are soft and lightly carmelized. Remove from the heat.
4. Unwrap the dough and divide in half. Lightly flour your counter and rolling pin.
5. Roll the dough out to about 1/8 inch thick. Keep it very thin. Cut out circles of dough using your glass cup with as little space as possible in between. Make 10 circles out of each half of the dough for a total of 20.
6. Put a small ball of potato cheese mixture in the centers of the circles and fold over and press the edges together. Press the edges with a fork to seal.
7. Cook them in a pot of boiling water for 2 min till they float to the top of the water. Remove them with a slotted spoon. Cook two batches of 10 at a time.
8. Put ½ of the onions back in the frypan on the heat and add a 15 ml piece of butter. Add the drained perogies to the pan and cook them until the skin has softened, they are a little golden on the outside and are coated with the sautéed onions.
9. Remove and do the same thing with the second batch of 10. Serve with a dollop of sour cream and parsley if desired.