

# Chamomile-Infused Pierogi

**TOTAL COOKING TIME:** 1 hour 30 minutes

## FOR THE DOUGH:

2 C all-purpose flour  
1/2 g salt  
1 lg egg

1/2 C sour cream  
4 T butter, room temperature  
1/2 T brewed chamomile tea, cooled

## FOR THE FILLING:

1 C mashed potatoes, warm  
1 C sharp cheddar cheese, shredded  
1/2 C ricotta cheese  
1 small onion, finely chopped

2 cloves garlic, minced  
Salt and pepper to taste  
1/4 C fresh dill, chopped (optional)

**PREPARE THE DOUGH:** In a large bowl, mix the flour and salt. Add the egg, sour cream, and butter, and mix until combined. Gradually add the brewed chamomile tea, mixing until the dough comes together. Knead the dough on a lightly floured surface until smooth and elastic. Wrap the dough in plastic wrap and let it rest for at least 30 minutes.

**PREPARE THE FILLING:** In a medium skillet, sauté the chopped onion and minced garlic until soft and translucent. In a large bowl, combine the warm mashed potatoes, shredded cheddar cheese, ricotta cheese, sautéed onion and garlic, salt, pepper, and fresh dill (if using). Mix until well combined.

**ASSEMBLE THE PIEROGI:** Roll out the dough on a lightly floured surface to about 1/8-inch thickness. Use a round cutter (about 3 inches in diameter) to cut out circles of dough. Place about 1 tablespoon of filling in the center of each circle. Fold the dough over the filling to form a half-moon shape and press the edges to seal. Use a fork to crimp the edges for a secure seal.

**COOK THE PIEROGI:** Bring a large pot of salted water to a boil. Add the pierogi in batches and cook until they float to the surface, about 3-4 minutes. Remove with a slotted spoon and drain.

**OPTIONAL:** For added flavor, you can pan-fry the boiled pierogi in a skillet with a bit of butter until golden brown on both sides.

**SERVE AND ENJOY:** Serve the chamomile-infused pierogi warm, with a dollop of sour cream or your favorite toppings.