



For the Potato and Cheese Filling:

4 russet potatoes cut into cubes
4 garlic cloves
2 tablespoons unsalted butter
1/2 cup warm milk
2 green onions finely sliced
1/2 cup shredded Cheddar cheese
2 teaspoons red wine vinegar

salt and pepper to taste

For the Pierogi Dough:

4 cups all-purpose flour
2 large eggs
1 cup milk
1 pinch salt

2 tablespoons olive oil

For the Potato and Cheese Filling:

Cook the potatoes and garlic in a large pot of salted water until the potatoes are fork tender about 15 minutes.

In a large bowl mash together potatoes, garlic, unsalted butter, milk, green onions, cheddar cheese, red wine vinegar, salt, and pepper. Cover and set aside.

For the Pierogi Dough:

To a large bowl add all-purpose flour. Make a well in the centre of the bowl add the eggs, milk, and salt.

Using your hands mix in the all-purpose flour until all the liquid is absorbed and the dough sticks together.

Shape the dough into a ball and wrap it in plastic wrap. Refrigerate for 20 minutes.

To Assemble the Pierogies:

Once the dough has chilled place on a lightly floured surface. Roll the dough out to 1/4-inch thickness.

Using a 4-inch round cookie cutter cut out circles.

On one half of the circle place 1 tablespoon of the potato mixture. Fold the other half over the filling and use a fork to press and seal the edges together.

Lay the pierogies on a baking tray dusted with all-purpose flour and cover with a dish towel.

In a large pot bring water to a boil. Drop the pierogies in 4-6 at a time and boil uncovered for about 10 minutes or until they float to the surface.

Heat olive oil up in a pan over medium-high heat. Pan-sear the pierogies for about 45 seconds per side until lightly browned.

Top the pierogies with fried onions and sour cream.

Serve