

## Pierogi Dough

(makes 2 1/2 # or 1 dozen large)

5c. All-Purpose Flour

3ea. Eggs

9oz. Warm Water

pinch. Salt

- Add all ingredients to a mixer.
- Mix on low for about 8 minutes.
- Remove dough from the mixer and cut into 4 equal parts.
- Wrap each piece separately in plastic until ready to use.

## Jalapeno Cream Cheese Filling

(makes 12 oz.) – Suggest to serve with Clover Hill Riesling

8oz. Cream Cheese

1oz. Pepper Jack Cheese

1ea. Garlic Clove, chopped

1/4c. Onion, diced

5 ea. Jalapenos, stems removed and halved

6-8 splashes. Green Hot Sauce

- Place the cream cheese and pepper jack into a mixer and beat until soft.
  - Lightly sauté the onion, garlic and jalapeno in olive oil until soft, about 10 minutes.
  - Place the jalapeno mix into a food processor and chop until smooth.
- Add the jalapeno and hot sauce to the cream cheese mixture and mix on low speed until combined.
- Let this mixture cool overnight in the refrigerator.

## Potato Filling

(makes 1 1/2 #) - *Suggest to serve with Clover Hill Pinot Noir*

1 # Yukon Gold Potato  
1/2c. Sliced Onion  
4 slices. American Cheese  
1 1/4 c. Cheddar Cheese

- **Boil the potatoes until very tender.**
- **Sauté the onions until caramelized.**
- **Puree the onions in a food processor until smooth.**
- **When the potatoes are done strain off the water and place all the ingredients into a mixer and mix on low speed until smooth.**
- **Refrigerate overnight.**

## To Make The Pierogi (about 1 dozen large)

1 recipe Pierogi Dough  
1 recipe Filling of choice  
1 Large Pot for boiling water  
1 Pasta machine

as needed-All-Purpose Flour for dusting  
as needed-Circle molds, sizes vary  
1 Ice water bath  
1 Piping bag

- **Bring water to a rolling boil.**
- **Place the filling of choice in the piping bag.**
- **Begin rolling out the pierogi dough beginning with #1 and working your way to #5 making complete passes through the machine each time.**
- **Lay the rolled dough out on a smooth surface and begin piping your filling into the center of the dough.**
- **Fold over the dough and press out the air from in between the filling.**
- **Secure the dough to each other with a ring mold that is very close to the size of the piped filling. Do not go completely through the dough, this will cause the pierogi to split during cooking.**
- **Use a larger mold to create the band of dough around the outside. This will also separate the pierogi.**
- **Place the pierogi into the boiling water for about 2 minutes.**
  - **Remove from the hot water and place into the cold water to stop cooking.**
- **Now you can either freeze for later or sauté in some butter for fresh pierogi flavor.**

## BBQ Chicken & Bacon Skewers

### Homemade Barbecue Sauce (1/2 gallon)

32 oz. Ketchup  
20 fl. oz. Apple Cider Vinegar  
48 oz. Chicken or Pork Stock  
¼ c. Worcestershire Sauce  
¼ c. Soy Sauce  
1/8 c. Molasses  
5 squirt. Tobasco  
1 c. Brown Sugar  
1 ea. Beer  
TT Salt and Pepper

- Place all ingredients into a sauce pot and bring to a boil.
- Reduce heat to a light simmer and reduce by two-thirds.
  - Season to taste.

### Chicken & Bacon Skewers

50 Skewers  
5 lbs. Chicken  
1 lb. Bacon cut into 1" x 1" pieces

- Cut chicken into strips and skewer
- Add the bacon to the top of the skewer
- Grill lightly turning every 2-3 minutes
  - After every turn squirt on some barbecue sauce
    - Cook until sauce has caramelized lightly
    - Serve immediately

## Asian Style Sweet and Sour Slaw

(makes 6- 1 cup servings)

- ½ c. White Vinegar
- 1/3 c. Sugar
- ¼ c. Orange Juice
- 4 c. Sliced Green Cabbage
- 4 c. Sliced Red Cabbage
- ½ c. Finely chopped red onion
- ½ t. Kosher salt
- 1 Serrano Chile, seeded and finely chopped

- **Combine first 3 ingredients into a large bowl and whisk together until the sugar dissolves.**
- **Add the rest of the ingredients and toss gently.**
  - **Cover and chill.**
- **Toss again before serving**  
(makes 6- 1 cup servings)