

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.**