

Bacon Potato Pierogi



FROM THE KITCHEN OF
DEBBIE MACOMBER

These pierogies have a tender, pasta-like dough on the outside, and creamy, tangy potato and bacon filling on the inside. Serve these Polish dumplings as a main course or an appetizer.

Makes 36

Ingredients

Dough:

2 cup all-purpose flour
2 teaspoons kosher salt
1 egg
½ cup sour cream
4 tablespoons unsalted butter,
melted and cooled

Filling:

1 ½ pounds medium-sized russet
potatoes, peeled
12 slices bacon
1 ½ teaspoons salt
6 tablespoons unsalted butter,
melted
2 ounces cream cheese, room
temperature
1 cup sour cream
2 tablespoons reserved bacon
grease

Sour cream, for dipping

Directions

Mix all dough ingredients in a large bowl until it begins to come together in a sticky ball. Remove from the bowl and use your hands to knead dough until smooth. Place back in bowl and cover loosely with plastic wrap. Rest at room temperature for 30 minutes.

While dough is resting, make the filling. Bring a large pot of water to a rolling boil. Add peeled potatoes and boil until fork tender, about 17-20 minutes. Use a slotted spoon to remove potatoes to a large bowl; do not discard hot water. Add the salt, melted butter, cream cheese, and sour cream to the bowl; mash until combined.

In a skillet over medium-high heat, fry bacon until crisp. Transfer to a paper towel-lined plate to drain, then pour the bacon grease into a heatproof bowl. Set the skillet aside for later.

Crumble 4 bacon slices and set aside. Crumble remaining 8 bacon slices into the mashed potatoes. Add 2 tablespoons of the reserved bacon grease, then mix until combined.

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Directions Continued...

On a very lightly floured surface, roll out dough to 1/8-inch thickness. Use a 2-inch round cookie cutter to cut circles in the dough. Re-roll scraps and cut more circles.

Place 2 teaspoons of the filling in the center of each dough circle. Fold in half and press to seal. Use your fingers to flute the edges of each pierogi, if desired. Repeat with remaining pierogis before moving on to the next step.

Add ½ teaspoon salt to the pot of water, then bring back to a boil. Add a few pierogis at a time; boil for 2-3 minutes, until they float to the top. Use a slotted spoon to remove to a plate. Repeat with remaining pierogis.

Heat a little bacon grease (supplement with butter, if needed) in the skillet, then fry boiled pierogis until lightly browned on both sides, about 1-2 minutes per side. Transfer to a serving platter, then sprinkle with remaining bacon. Serve hot or at room temperature with sour cream for dipping.