



Handmade Pierogi

Tender, savory dumplings made from scratch using Bison Sour Cream. These Handmade Pierogi come together easily and can be stuffed with so many savory or sweet fillings.

Servings	Prep Time	Cook Time	Total Time
4	45m	20m	1hr 5m

Ingredients

- ½ cup Bison Sour Cream
- 2 cups unbleached all-purpose flour
- ½ tsp salt
- 1 large egg
- ¼ cup butter, room temperature
- 1 cup warm mashed potatoes
- 1 cup sharp cheddar cheese, shredded
- ¼ cup butter
- 2 large shallots, diced; or 1 medium onion, sliced
- Salt and pepper, to taste

Instructions

1. Begin the dough by mixing together flour and salt.
2. Add egg to flour mixture and combine. The dough will be quite clumpy at this stage.
3. Work in Bison Sour Cream and soft butter until dough comes together. If dough is sticky, add more flour, 1 Tbsp at a time, until smooth.
4. Using your fingertips, knead and fold the dough until it stretches easily.
5. Cover dough with plastic wrap and refrigerate for at least 30 minutes, or up to 48 hours.
6. To create pierogi filling, combine warm mashed potatoes and cheese, mixing together until cheese is melted and filling is cool to the touch.
7. Season with salt and pepper.
8. Begin to assemble pierogi by rolling half the dough ¼ inch thick.
9. Using a 2" round cutter, cut circles of dough. Repeat with the other half of the dough.
10. Place 1½ tsp of filling on each round of dough.
11. Gently fold dough over, forming a pocket around filling.
12. Using thumb and forefinger, pinch the edges of pierogi together, then use tines of a fork to seal.
13. Cook pierogi 10 at a time, dropping them into a large stockpot of boiling salted water.
14. Cook until pierogi begin to float, about 1-2 minutes.
15. Sauté shallots or onion in butter until slightly brown.
16. Add drained pierogi and cook until browned and crisped.
17. Serve with additional Bison Sour Cream, applesauce or other favorite toppings. Enjoy!

