

# Potato Pierogies with Caramelized Onions & Sour Cream

---

*From Executive Sous Chef Thomas Medrow at Lincoln Financial Field.*

Yield: 12 Pierogies

## **For the Dough:**

- 1 cups all-purpose flour
- 1 pinch kosher salt
- 1 fluid ounces sour cream
- 1 egg
- Water, as needed

## **Method:**

Mix flour with salt. Add sour cream and eggs. Mix dough until crumbly; slowly add water until a ball of soft dough forms. It shouldn't be sticky but it should be soft. Set aside for about 30 minutes. Form dough into two ounce balls roughly the size of a golf ball. Roll balls into large rectangular pieces 1/8 to 1/16 inch thick and the size of the pierogie mold. Place one piece over the silver (open sides) of the mold. Using plastic mold gently press down dough to form indentations for the filling. Fill with ½ ounce of filling and place another rectangular piece on top. Roll with a rolling pin and pop out pierogies. Repeat with other pieces.

## **For the Onions:**

- 1 pound Yellow Onions
- 1 Tablespoon butter
- ¼ Teaspoon Kosher Salt
- Pinch of Black Pepper, Fresh Ground
- Water as needed

## **Method:**

Cut onions 3/8" thick. In a sauté pan add butter, onions, salt and pepper. Cook over low heat, stirring occasionally, for about 45 minutes to an hour. If onions begin to burn place a little bit of water in the sauté pan. Onions should have a deep mahogany color.

# Potato Pierogies with Caramelized Onions & Sour Cream

---

## For the Filling:

- 1 each potato, peeled and cut into 1 inch cubes
- 1 teaspoon kosher salt for cooking potatoes
- 2 teaspoons crème fraiche (may substitute sour cream)
- 2 teaspoons butter, soft and cut into 1 inch cubes
- 3 strips cooked and chopped bacon
- 1/2 cup heavy cream scolded
- 1 tablespoon salt, kosher
- 1/3 teaspoon pepper, fresh ground

## Method:

Place potatoes in a large pot and cover with cold water. Add 1 teaspoon of salt and bring water to a boil. Lower heat and simmer until potatoes are fork tender, approximately 10 to 12 minutes. Remove potatoes and drain. Process potatoes through a food mill; add hot cream, salt, pepper and crème fraiche. Fold in soft butter, chopped bacon and adjust seasonings.

## To finish pierogies

Place pierogies in a pot of gently simmering water. Gently simmer for 4-6 minutes or until pierogies float. Remove from pot with a slotted spoon. Heat butter in a sauté pan and add pierogies. Sear on each side for 1-2 minutes or until pierogies are caramelized on both sides. Serve with caramelize onions and sour cream.