

## **Potato Pierogi**

### Dough Ingredients

2 cups flour  
Up to 1 cup water  
1 egg  
Pinch of salt

### Filling Ingredients

Instant Butter and Herb Potatoes  
Instant Three Cheese Potatoes

### Instructions

Mix flour, salt, and egg. Then add water a little at a time. Dough needs to be smooth and little bit tacky.

Flour surface and roll out to 1/8 inch thick.

Cut dough circles with 4-inch biscuit cutter or pierogi cutter. Fill with 2 tbsp filling.

Fold dough over to cover filling and press to seal edges.

Place in boiling water for 5-7 minutes or until dough is tender. Transfer to another pan to saute in butter.

## **Mushroom Pierogi**

### Dough Ingredients

2 cups flour  
Up to 1 cup water  
1 egg  
Pinch of salt

### Instructions

Mix flour, salt, and egg. Then add water a little at a time. Dough needs to be smooth and little bit tacky.

Flour surface and roll out to 1/8 inch thick. Cut dough circles with 4-inch biscuit cutter or pierogi cutter. Fill with 2 tbsp filling.

Fold dough over to cover filling and press to seal edges.

Place in boiling water for 5-7 minutes or until dough is tender. Transfer to another pan to saute in butter.

### Mushroom Filling Ingredients

1 1/4 pounds assorted mushrooms, such as white, shiitake, or cremini  
1/2 tablespoon butter  
1/2 tablespoon olive oil  
1/4 cup minced shallots, (about 2 large)  
2 tablespoons lemon juice  
1 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
1 teaspoon fresh thyme  
3 tablespoons heavy cream  
1 tablespoon minced flat-leaf parsley

### Instructions

Remove stems from shiitake mushrooms, and trim stems of white and cremini mushrooms. Place mushrooms in a food processor, and pulse about eight times, until finely chopped. Set aside.

In a medium sauté pan, melt butter and oil over low heat; add shallots. Cook, covered, until softened, about 2 minutes. Add mushrooms, lemon juice, salt, and pepper, and mix well. Raise heat to medium, and cook, stirring occasionally, until mixture is nearly dry, about 8 to 10 minutes. Add cream, thyme, and parsley, and cook about 1 minute. Transfer to a medium bowl. Let cool completely before using as filling.

## **Sauerkraut and Bacon Pierogi**

### Dough Ingredients

2 cups flour  
Up to 1 cup water  
1 egg  
Pinch of salt

### Instructions

Mix flour, salt, and egg. Then add water a little at a time. Dough needs to be smooth and little bit tacky.

Flour surface and roll out to 1/8 inch thick.

Cut dough circles with 4-inch biscuit cutter or pierogi cutter. Fill with 2 tbsp filling. Fold dough over to cover filling and press to seal edges.

Place in boiling water for 5-7 minutes or until dough is tender. Transfer to another pan to saute in butter.

### Filling Ingredients

3 c sauerkraut  
1 medium onion, diced finely  
4 Tbsp bacon fat, butter or shortening  
2 Tbsp cream  
salt and pepper to taste

### Instructions

Drain sauerkraut it, rinse in warm water, squeeze it dry, and chop it up finely.

Cook the onion in fat or shortening until tender and the flavors are blended.

Add the cream to the sauerkraut, season with salt and pepper.

Cook in a saucepan on low for 15 minutes until the sauerkraut is tender.

Chill in the fridge until cold and then fill the pierogi.

## **Kolaczki**

### **Ingredients:**

3 ounces cream cheese, room temperature  
½ cup of butter, room temperature  
1 cup of flour, plus more for dusting  
½ cup of fruit jam  
1 tsp corn starch  
Powdered sugar for sprinkling on surface and cookies

### **Directions:**

1. Preheat oven to 350 degrees F.
2. Mix cream cheese and butter until smooth. Add flour slowly until well blended.
3. Dust table and rolling pin with flour and powdered sugar.
4. Roll out dough 1/8 inch thick. Use cookie cutter or glass to cut out round or square shape. Place fruit jam in the middle and fold over and pinch top. Use water to wet fingertips to help close the seal.
5. Bake for 15 to 20 minutes in the preheated oven. Cool.
6. Once cooled, sprinkle powdered sugar on top.

## Ice Cream Kolaczki

### Ingredients:

2 cups all-purpose flour  
1/2 cup butter, cold, cubed  
1 cup vanilla ice cream, full fat  
1/2 cup of fruit jam  
1 tsp corn starch  
Powdered sugar for sprinkling on surface and cookies

### Directions:

Measure out 1 cup of ice cream and set aside to soften on the counter while moving on to the next step.

Cut butter into 8-10 small pieces. Use a pastry blender to mix the butter into the flour until the mixture resembles coarse crumbs (much like you would do while making pie crust).

Add ice cream in the same way, cutting into the flour mixture until a dough forms. You can use a stand mixer with a dough hook for this step if you have one.

Knead dough 6-8 strokes or until smooth. Cut into 3 separate discs. Wrap discs in plastic wrap and Refrigerate until firm (or overnight, up to 3 days).

When ready to bake, Preheat oven to 400 F. Roll out dough to 1/4 inch thickness between a floured surface on the bottom and the plastic wrap on top to keep the dough from sticking to the rolling pin. Use a circle cutter to cut out cookies. Each disc should yield 1 dozen cookies, for 36 cookies total.

Using your thumb, make an indent into each cookie and fill with 1/2 teaspoon fruit preserves.

Bake for 12 minutes. Cool for 5 minutes and transfer to a wire rack to cool completely. Dust with powdered sugar before serving.