



# PIEROGI RECIPES

[pierogiesforpaws.com](http://pierogiesforpaws.com)



# The Best Pierogi Dough

Easy and always perfect pierogi dough recipe.

## The Ingredients

- 2 pounds of flour
- 10 oz. of hot water
- Pinch of salt.

## The Process

1. Put the flour into a large bowl and slowly start adding water and kneading until smooth.
2. Place the dough in a plastic bag and let it rest for 30 minutes.
3. Divide the dough into 3 pieces, roll out one at a time, to 1/8 inch thickness. Cut circles with a floured glass.
4. Place the stuffing in the center of each circle, fold them in half and seal the edges with a fork.



A wooden bowl filled with a white, creamy sauce, topped with finely chopped green onions. In the foreground, a large black skillet is filled with golden-brown, pan-fried pierogies. The pierogies are topped with shredded chicken, a yellow-orange buffalo sauce, and green onions. The background shows a wooden surface and a blue box with the words 'MADE IN ESTABLISHED' visible.

# Buffalo Chicken Pierogies

## The Ingredients

- 2 cooked chicken breasts
- 5 tablespoons of buffalo sauce
- Pierogi Dough
- Boiling Water

## The Process

1. Boil some water and cook your chicken breasts.
2. Shred your chicken with 2 forks.
3. Mix the shredded chicken in a bowl with 5 tablespoons of buffalo sauce.
4. Taste the stuffing and if you like more heat, add more buffalo sauce.
5. Have a bowl of water on the side. To your dough, with your finger, add some water to the edges.
6. Put about 1 tablespoon of your chicken filling into the center of your dough, fold them in half and seal the edges with a fork
7. Boil water with a teaspoon of salt and teaspoon of oil. Place the pierogies into the boiling water and boil for a few minutes until the pierogies rise to the surface.



# Potato and Cheese Pierogies

## The Ingredients

- 2 pounds of potatoes
- 2-8 oz. Packages of cream cheese
- 2 large onions, finely chopped
- Salt and pepper to taste
- 1 tablespoon of butter

## The Process

1. Peel the potatoes and boil them in slightly salted water until soft and mash them.
2. Peel the onions, finely minced then sauté in 1 tablespoon butter until they are golden brown.
3. Add the cream cheese and half of the onions to the potatoes and mix it well. Salt and pepper to taste.
4. Place a teaspoon of stuffing in the center of a cut circle, fold it and pinch the edges close with a fork.
5. Boil water with a teaspoon of salt and a teaspoon of oil. Place the pierogies into the boiling water and boil for a few minutes until the pierogies rise to the surface.
6. Serve hot with the other half of sautéed onions on top.





# Raspberry & Cream Cheese Pierogies

## The Ingredients

- 8 oz. of cream cheese
- 16 oz. of frozen raspberries
- 2 tablespoons of sugar
- Pierogi Dough

## The Process

1. Mix the cream cheese, the frozen raspberries and 2 tablespoong of sugar in a bowl
2. Spoon a small portion of the mixing into the center of each dough circle.
3. Fold it and pinch the edges close with a fork.
4. Boil water with a teaspoon of oil. Place the pierogies into the boiling water and boil for a few minutes until the pierogies rise to the surface.
5. Serve hot with jam or sweet cream. Enjoy!