

Recipe Name: Uncle Adam's Pierogies

Serves: Many

From: Jane V.

Cook Time: Can take hours - it helps to gather some friends and a couple bottles of wine before making.

Ingredients

4 cups flour
3 eggs
1/2 tsp. salt
water
8 medium potatoes
1/2 to 3/4 longhorn cheese (we just use cheddar)
salt and pepper
milk
butter
chopped onions

note: when making for the holidays we tend to triple this recipe. The leftovers freeze really well.

Direction

- Mix flour, eggs, and salt with enough water to make a soft dough.
- Roll dough out on floured board, fairly thin, about 1/8".
- Use upside down water glass to cut out circles of dough.
- Rice potatoes
- melt cheese then mix into the potatoes with the salt, pepper, milk and butter.
- Place about 1 tbsp of potato mixture into each circle of dough, fold over and pinch well to seal.
- Cook in boiling water for about 10-15 minutes then ~~drain~~ ^{UNTIL THEY float to the top} ~~when done~~
- Sauté in butter and onions ^(DIP) then serve with sour cream, bacon crumbles or mushroom gravy.

Notes: This recipe is so old none of the surviving family members ~~even know who~~ ^{have ever met} Uncle Adam ^(DIP). Also the recipe and instructions are a bit vague and not one of us in all the years of making these pierogies has ever bothered to stray from the way Uncle Adam wrote them, because I guess to perfect them would ruin the tradition. They are fun to make with friends (and wine), hard to mess up, and delicious! Enjoy!