



COOKING CLASSES
AT SUR LA TABLE

PERFECTING PIEROGI

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 1 1/2 pound English or hothouse cucumbers
- 1 medium red onion
- 1 medium yellow onions
- 1 bunch fresh dill
- 1 lemon
- 2 medium-small garlic cloves
- 1 pound russet potatoes
- 1 package fresh dill

Dairy/Refrigerated

- 2 ¼ cups sour cream
- 1 cup sharp cheddar cheese, shredded
- 1 large egg
- 6 TBSP unsalted butter

Pantry Items

- Kosher salt
- Freshly ground black pepper
- 2 cups all-purpose flour

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef knife
- Paring knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cups
- Citrus press or reamer, optional
- Microplane grater
- Vegetable peeler
- Fine mesh strainer
- Mixing bowls, various sizes
- Box grater, if needing to grate cheese
- Food mill, potato ricer, or potato masher
- Wooden spoon
- Silicon spatula
- Small whisk or fork
- Whisk
- Bench scraper
- Rolling pin
- Spider or slotted spoon

Cookware

- Large skillet
- Large saucepan or stockpot

Bakeware

- Rimmed baking sheets

Other

- Plastic wrap
- Clean kitchen towels

Pre-Class Mise en Place and Notes

- Please gather all ingredients before class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Before Class Prep:

1. We will use the microwave cooking option in class. If you would rather use an oven, follow the instructions for baking your potatoes. Please be mindful of the time and begin baking your potatoes about an hour before class

MASHED POTATO PIEROGI

Yield: 2 dozen pierogi

Pierogis are one of the ultimate Polish comfort foods. Filled with mashed potatoes and sharp cheddar, topped with sour cream and caramelized onions, we are pretty sure you can't eat just one!

Filling:

1 pound russet potatoes, scrubbed
6 tablespoons unsalted butter, melted and divided
1/2 cup sour cream
1 cup sharp cheddar cheese, shredded
Kosher salt and freshly ground black pepper
2 yellow onions, peeled and thinly sliced

Dough:

1 large egg, beaten
1/2 cup sour cream
4 tablespoons unsalted butter, melted
2 cups all-purpose flour
1 teaspoon kosher salt

For serving:

2 tablespoons unsalted butter, melted
1/4 cup sour cream
2 tablespoons dill, minced
Kosher salt and freshly ground black pepper

Preheat oven to 400°F. Position a rack in the center position. Line a large baking sheet with parchment and lightly dust it with flour.

1. ***To prepare filling:*** To a baking sheet, add scrubbed potatoes and pierce all over with a fork. Transfer baking sheet to a preheated 400°F oven until potatoes can be easily pierced with a knife, about 1 hour.
2. Allow potatoes to cool slightly. Hold potatoes in a clean kitchen towel and using a paring knife, quickly remove skins. To a large mixing bowl, process peeled potatoes through a food mill or potato ricer. Add 4 tablespoons of butter, sour cream, and cheddar to riced potatoes and stir just until combined. Season with salt and pepper and set aside.
3. ***To caramelize onions:*** To a large skillet set over medium heat, add the remaining butter and onions stirring occasionally until onions are caramelized and a deep golden brown, about 30 to 35 minutes; set aside.

4. **To prepare dough:** To a small bowl, add the egg, sour cream, melted butter and whisk until well combined. To a large bowl, add flour and salt, whisk to combine. Form a well in the center of flour mixture and pour egg mixture into well. Using a fork, gently mix egg mixture into flour until dough holds together in a shaggy mass. Lightly flour your work surface and turn dough out onto surface. Knead dough until it is smooth and flexible but not sticky, adding small amounts of flour as needed; about 5 minutes. Shape dough into a ball and flatten into a disk. Cover with plastic wrap and allow to rest for at least 20 minutes or for up to an hour at room temperature.

5. **To shape pierogi:** Lightly flour a baking sheet. With a bench scraper, divide dough into 4 equal pieces. Keep dough wrapped until ready to use. Using a rolling pin, roll 1 portion of dough into a circle 1/8" thick. Using a 3" circle cutter, cut out circles. Transfer circles to prepared baking sheet and cover with a clean kitchen towel. Roll and shape remaining dough. Gather scraps, reroll and cut rounds.

6. **To fill pierogi:** Using a pastry brush, brush edges of rounds lightly with water and portion 1 tablespoon of filling into center of round. Stretch dough around filling as you fold dough over itself to seal in a half-moon shape, making sure to press out any air. Using a fork or by crimping, seal edges of dough to seal in filling.

7. **To boil pierogi:** To a medium mixing bowl, add 2 tablespoons melted butter. To a large saucepan or stockpot, set over high heat, fill with water. Bring water to a boil over high heat and generously season with salt. Add pierogis and cook until they float, about 4 minutes. Using a spider or slotted spoon, remove pierogi from water and transfer to mixing bowl with melted butter. Toss pierogi to coat with butter.

8. **To serve:** To a serving platter, spread caramelized onions across platter and top with pierogis. Garnish pierogi with dollops of sour cream and dill. Season with salt and pepper and serve immediately.

Microwave instructions:

- Use the microwave to cook the potatoes quickly. Prick each potato a few times with the tines of a fork and microwave until tender, about 8 minutes per pound of potatoes.

CREAMY CUCUMBER SALAD

Yield: 4 to 6 servings

Any variety of cucumber works for this recipe, we love the English or hot-house style because the skin is tender enough to eat.

1 tablespoon fresh dill, roughly chopped

3/4 cup sour cream

1 to 2 teaspoons freshly squeezed lemon juice

1 large garlic clove, minced

Kosher salt and freshly ground black pepper

1/2 large red onion, thinly sliced

1 1/2 pounds English cucumbers, cut into 1/4-inch thick slices

1. To a small bowl add dill, sour cream, 1 teaspoon of lemon juice, and garlic. Taste and adjust seasoning with salt, pepper, and lemon juice. Set aside.
2. Place the sliced onions in a fine mesh strainer and rinse under cold water. Pat dry with a paper towel.
3. Add the onions and the cucumbers to the sour cream mixture. Toss gently to coat. Taste and adjust seasoning as needed. Serve immediately or cover and refrigerate until ready to serve.

Recipe variations:

Chilled salad will keep for up to 3 days in the refrigerator.