

Pierogi with Wild Mushroom and Cabbage Filling

Dough

- 4-5 cups all purpose flour
- 1 egg
- 1 cup water
- ½ cup lukewarm milk
- 1 teaspoon salt
- ½ teaspoon baking powder
- 2 tablespoons melted butter

Mix all ingredients together and knead in a bowl. Let the dough rest for ½ hour (covered). Knead the dough on a well-floured board. Roll out 1/8" thickness. Cut out circles with a cup or doughnut cutter with the center removed. Place about 1 teaspoon of filling, pressing edges together. Do not use much flour when rolling because dough may not stick and pierogi will fall apart during boiling. Boil water with salt added in a large pot and gently drop in pierogi. When the water comes to a rolling boil, turn down the heat and simmer for about 10 minutes. Remove carefully with a slotted spoon into a colander which has been placed in a pot, rinse in cold water. Place in a shallow baking dish, brush with melted butter, and place in an oven set at arm temperature until ready to serve. Serve with melted butter and chopped parsley.

Wild Mushroom and Cabbage Filling

- 1 cup wild dried mushrooms washed and soaked overnight
- 1 small head of fresh cabbage
- 1 can (approx 1 lb, 11 oz) sauerkraut
- ½ teaspoon ground thyme
- Salt & pepper to taste
- 2 small chopped onions
- ½ pound butter

Drain the mushrooms which have soaked overnight. Cook until tender, chop & reserve. Rinse and parboil the sauerkraut. Drain and add shredded cabbage. Again drain and cool. Melt ½ pound of butter or margarine in a large saute pan. Add chopped onion and cook until limp. Add reserved mushrooms and saute for an additional 15 minutes. Set aside. When cabbage has cooled, squeezing by hand remove as much of the moisture as possible. Put through the coarse setting of a food grinder. Place the ground cabbage into the saute pan with the onions and mushrooms. Continue cooking until all moisture has evaporated and flavors are blended, about 1 hour. Season with salt & pepper. Add ½ ground thyme and mix thoroughly. Let fill completely before using to fill the pierogi.

In Good Taste