

PIEROGI WITH SOUR CREAM TOPPING

PIEROGE ZE SWIĘTANOM

Ingredients

- 1 small head cabbage or 2 cups sauerkraut
- 2 cups mushrooms
- 2 tbsp sour cream
- 1 small onion chopped fine
- Butter
- Salt and pepper

Instructions

1. Quarter cabbage and cook in salted water for 15 minutes.
2. Drain, cool and chop fine. [If you use sauerkraut, rinse and chop]
3. Saute onion in butter, add chopped mushrooms and saute five min.
4. Add cabbage [or sauerkraut] and seasonings and continue to cook until flavors blend.
5. Add sour cream and cool.
6. Fill and cook pierogi.
7. Serve cooked pierogi with sour cream or melted butter topping.