

SWEET POTATO PIEROGIES

Sautéed with Virginia Bacon, Granny Smith Apple, Caramelized Pearl Onions and Gewürztraminer-Thyme Brown Butter, Crème Fraîche

Yield: 48 Pierogies

For the Dough

Unit	Ingredient
3 cups	All-purpose Flour
1 cup	water
1 each	Egg
2 teaspoons	Vegetable Oil
1 teaspoon	Salt

Preparation

- Put flour in a large bowl and make a well in the center. Add water, egg, oil and salt to well and carefully beat together with a fork without incorporating flour.
- Continue stirring with a wooden spoon, gradually incorporate flour, until a soft dough forms.
- Transfer dough to a lightly floured surface and knead, dusting with flour as needed to keep dough from sticking, until smooth and elastic, about 8 minutes.
- Invert a bowl over dough and let stand at room temperature 1 hour.

For the Filling

Unit	Ingredient
3 each	Large Sweet Potatoes
8 oz	Course Grated Cheddar Cheese
1/4 teaspoon	salt
1/4 teaspoon	pepper
1/8 teaspoon	Ground Nutmeg
1 tablespoon	Butter
1/2 Cup	Minced Onion
1/4 Cup	Instant Potato Pearls
2 tablespoons	Snipped Chives

Preparation

- Preheat oven to 425°F.
- Place sweet potatoes on a sheet tray and place in oven, bake until tender, remove and allow potatoes to cool.
- Slice potatoes open, scoop out the pulp, discard skins and puree pulp. You should have 2 pounds of puree.
- Heat a sauté pan over moderate heat, add butter, and once butter has melted add onions and sauté until tender, approximately 3 minutes. Allow onions to cool.
- Combine the sautéed onions and all remaining ingredients with the potato puree. Cover and refrigerate until ready to fill pierogies.

Sauce the Sauce

Unit	Ingredient
1 lb	Apple Smoked Bacon, ¼ inch dice
1 1/2 lb	Peeled Pearl Onions
8 oz	Butter, Diced in ½ inch cubes
1 tablespoon	Chopped Fresh Thyme
1 teaspoon	Black Pepper
1 teaspoon	Kosher Salt
4 each	Granny Smithy Apples, Cored, Sliced, Julienne
8 oz	Gewürztraminer
2 each	Juice of lemon
2 tablespoons	Chopped Fresh Parsley
1 cup	Crème Fraîche or Sour Cream

Preparation

- Heat a large sauté pan over high heat, add bacon and cook until bacon starts to become crisp and all fat is rendered out.
- Carefully pour off fat, add onions and sauté until nicely caramelized.
- Add butter to contents of pan and cook until butter becomes hazelnut brown.
- Once butter is brown add lemon juice, thyme, apples, salt, peppers, and Gewürztraminer.
- When pierogies are fully cooked, carefully remove them from the boiling water using a strainer, add them to the sauce along with the parsley and toss carefully to prevent from breaking the pierogies.
- Place three pierogies on a plate and top them with a tablespoon of crème fraîche

Assembling and cooking the Pierogies

- Half dough and roll out 1 half (keep remaining half under inverted bowl) on lightly floured surface (do not overflour surface or dough will slice instead of stretching) with a lightly floured rolling pin into a 15 inch round (1/8 inch thick).
- Then cut out 24 rounds with lightly floured cutter.
- Holding round in palm of hand put 1 potato ball in center of round and close your hand to fold round in half, enclosing filling.
- Pinch edges together to seal completely, if edges don't adhere, brush them lightly with water, then seal; do not leave any gaps or pierogi may open during cooking.)
- Transfer pierogies to a lightly floured kitchen towel (not terry cloth) and cover with another towel. Form more pierogies in same manner.
- Bring 6 to 8 quarts of salted water to a boil. Add the pierogies, stirring once or twice to keep pierogies from sticking together, and cook 5 minutes from time pierogies float to surface.
- Transfer as cooked with a slotted spoon to sauce.