

Homemade Pierogi with Caramelized Onions: A Comfort Food Classic

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OVEN
350°F

TIME
5-7 min

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INGREDIENTS

3 cups all-purpose flour
1 teaspoon salt
1 egg
1 cup sour cream
2/3 cup butter, softened
2 cups mashed potatoes (plain, cooled)
1 cup shredded cheddar cheese
Salt and pepper to taste
1 large onion, thinly sliced
2 tablespoons olive oil
Sour cream (for dolloping)
Chopped chives (for sprinkling)
Additional butter or oil for pan-frying

DIRECTIONS

1. Let's make some amazing : Pierogi with Caramelized Onions:
2. Prepare the : Dough: In a large mixing bowl, combine the all-purpose flour and 1 teaspoon salt. Create a well in the center. Beat in the egg, sour cream, and softened butter until the dough starts to come together.
3. Knead the : Dough: Transfer the dough to a lightly floured surface. Knead for about 5-7 minutes until the dough is smooth and elastic. It should be soft but not sticky.
4. Rest the : Dough: Wrap the dough tightly in plastic wrap and refrigerate for at least 30 minutes. This resting period helps relax the gluten, making the dough easier to roll.
5. Caramelize : Onions: While the dough is resting, prepare the onions. Heat 2 tablespoons olive oil in a large skillet over medium-low heat. Add the thinly sliced onion. Cook, stirring occasionally, for about 20-30 minutes (or even longer, up to 45 minutes) until the onions are deeply golden brown, very soft, and caramelized. Season with a pinch of salt and pepper to taste. Set the caramelized onions aside.
6. Prepare the : Filling: In a medium bowl, combine the mashed potatoes and shredded cheddar cheese. Season with salt and pepper to taste. Mix well.
7. Roll and : Cut Dough: Lightly flour your work surface and a rolling pin. Divide the rested dough into two or three portions for easier handling. Roll out one portion of the dough to about 1/8-inch thickness.
8. Cut : Circles: Use a 2.5 to 3-inch cookie cutter or

the rim of a glass to cut out circles from the rolled dough. Gather the scraps, re-roll them, and cut out more circles until all the dough is used.

9. **Fill :** Pierogi: Place a spoonful (about 1-2 teaspoons, depending on circle size) of the mashed potato and cheddar cheese filling onto the center of each dough circle.
10. **Form :** Pierogi: Fold the dough over the filling to create a half-moon shape. Press the edges firmly together to seal, you can crimp them with a fork for a decorative edge and extra seal. Ensure they are well sealed to prevent filling from escaping during cooking.
11. **Boil :** Pierogi: Bring a large pot of generously salted water to a rolling boil. Carefully drop the pierogi into the boiling water in batches (do not overcrowd the pot). Cook for about 3-5 minutes, or until they float to the surface and the dough is tender.
12. **Drain:** Remove the cooked pierogi with a slotted spoon and drain any excess water.
13. **Pan-: Fry (Optional but Recommended):** For that classic golden, crispy exterior, heat a little butter or oil in a separate large non-stick pan over medium heat. Add the boiled pierogies in a single layer and pan-fry for 2-3 minutes per side, or until they turn golden brown and slightly crispy.
14. **Serve:** Serve the pierogies hot, generously topped with the caramelized onions, a dollop of fresh sour cream, and a sprinkle of chopped chives.

SWAPS & NOTES

Potatoes: Use plain mashed potatoes for the filling, ideally made without too much milk or butter so they aren't too wet.

Leftover mashed potatoes are perfect for this!

Cheese: While cheddar is classic, you can experiment with other cheeses like Monterey Jack, Gruyere, or even a smoked cheddar for a different flavor.

Onions: Don't rush the caramelization process for the onions.

TIPS FOR SUCCESS

Don't Skimp on Caramelizing Onions: This step truly elevates the dish.

Low and slow heat is key for sweet, tender, golden onions.

Properly Seal Pierogi: A good seal is crucial to prevent the filling from escaping while boiling.

Boil in Batches: Overcrowding the pot lowers the water temperature and can lead to gummy pierogi.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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