



Ingredients:

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 large egg
- 1/2 cup sour cream
- 1/4 cup unsalted butter, softened
- 1/4 cup plus 2T warm water

For the filling (1 version):

- 3 to 4 potatoes, peeled, boiled, and mashed
- 1 cup grated cheddar cheese
- 1/2 cup finely chopped onion
- Salt and pepper to taste

Instructions:

1. In a large bowl, combine the flour and salt. Make a well in the center and add the egg, sour cream, and softened butter. Gradually mix in the warm water to form a dough.
2. Knead the dough on a floured surface until smooth. Wrap it in plastic wrap and refrigerate for about 30 minutes.
3. While the dough is resting, prepare the filling by mixing mashed potatoes, grated cheddar cheese, chopped onion, and season with salt and pepper.
4. Roll out the dough on a floured surface until it's about 1/8-inch thick. Use a round cutter (about 3 inches in diameter) to cut out circles.
5. Place a small amount of the filling in the center of each dough circle. Fold the dough over the filling and press the edges to seal, creating a half-moon shape. You can use a fork to crimp the edges for a decorative touch.
6. Boil the pierogi in a large pot of salted water for about 3-5 minutes, or until they float to the surface. Remove them with a slotted spoon and drain.
7. Optionally, you can sauté the pierogi in a pan in oil on a medium heat until golden on one side. When you turn over add onion and butter cook until they're golden brown.
8. Serve hot with sour cream or your favorite toppings.

Enjoy your homemade pierogi!