

From Russia with Love

By Eugene Frenkel

Potato Pierogi Stuffed With Chicken, Mushrooms and Onions

Ingredients

4(each) Idaho potatoes
1-2 eggs
2 oz. All purpose flour
Salt & Pepper to taste
2 Tbs. sour cream

Stuffing

1/4 of a chicken baked in the oven
3 cloves of garlic
1 onion chopped fine
½ lb. mushrooms sliced
¼ cup of olive oil
1tbs parsley and dill chopped
½ cup of white wine

Preparation

1. Boil the potatoes in a sauce pot until fork tender.
2. Pass through a rice mill, add salt and pepper to taste let cool down and add the eggs.
3. Sift the flour into the potato and make 'dough' like texture.
4. Season and bake your chicken in the oven until cooked through.
5. Sauté' onions and mushrooms in a pan then let them cool.
6. When the chicken is done take the meat off the bone.
7. Put the chicken and the sautéed onions and mushrooms in the food processor (or just chop very fine)
8. Roll out the dough into 2oz balls, flatten them and put in the stuffing inside, then enclose.
9. In a sauté pan, heat olive oil and brown the Pierogi on each side.
10. Serve with a side of sour cream.