

Disney
MUPPETS
 MOST WANTED

CONSTANTINE'S POTATO & ONION PIEROGIES

RUSSIAN STYLE DUMPLINGS



INGREDIENTS:

Filling:

- 5 potatoes (medium size)
- 4 garlic cloves (medium size)
- 1 cup chopped yellow onion (medium size)
- 2 tablespoons butter for sautéing onion
- 3 tablespoons butter, for the mashed potatoes
- 1/4 cup whole milk
- Salt and pepper

Dough:

- 2 organic eggs
- 3 cups all-purpose flour
- Extra flour for your prep board
- 2 cups of safflower oil to fry in
- 2 cloves garlic (medium size) finely minced
- 1 tablespoon organic sour cream
- 1/4 cup water
- Extra water for moistening

DIRECTIONS: Have an adult help you with this activity!

Prepare your filling: Chop potatoes and boil in a pot of water until tender. Once tender, drain and set aside. While your potatoes boil melt butter in a pan and fry your onions until caramelized golden brown then set aside. Mash sautéed onion, garlic, butter, milk, and salt and pepper, to taste. Set aside.

Prepare your dough: Carefully pour your flour into a mound on a cutting board. Combine eggs, water and sour cream in a mixing bowl and whisk together thoroughly. Make a crater in the center of the flour mound. Pour egg mixture into the center into the crater until full. Use a fork to gently combine mixture within the confines of the crater. Continue working your ingredients together by creating a crater in the center of your dough and working in your egg mixture until completely combined. Once combined, knead your dough together for 5-10 minutes flouring your surface as needed until you have a consistent malleable texture. The, wrap your dough in plastic wrap and allow it to rest for about 30 minutes.

Prepare and fill your dumplings: Roll out your dough to a thickness 1/16" and cut into 3" circles. Add a rounded tablespoon scoop of filling to one side of your dough circle

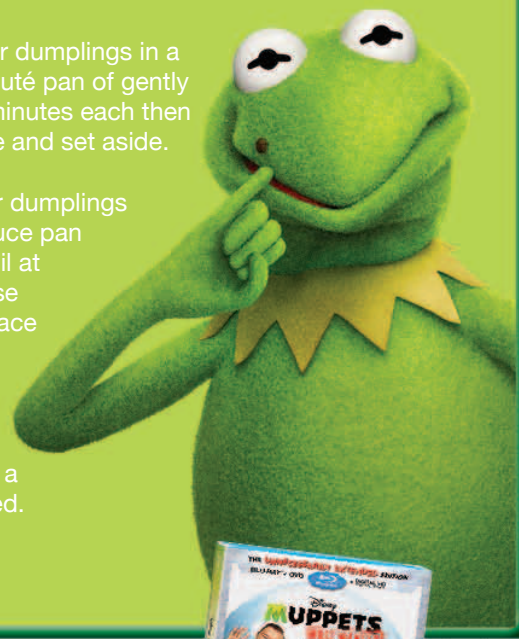
in a half moon shape. Fold the other side of your dough over the filling and gently roll the edges together pressing closed slightly with your fingertips. Repeat until all your dough and filling is finished. Set all your dumplings aside on a baking sheets or platter.

Boil & Fry

Boil each in your dumplings in a large shallow sauté pan of gently boiling for 2-3 minutes each then carefully remove and set aside.

Fry each of your dumplings in a medium sauce pan with 2 cups of oil at 350 degrees. Use long tongs to place and turn your dumplings until fully cooked to light golden color. Fry 6-9 at a time until finished.

Makes 2 dozen
 (24) Pierogies



**ON BLU-RAY™ COMBO PACK
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