



We LOVE Pierogi Hot Dish

By Susie Saccoman

The GREAT
MINNESOTA
Recipe

SERVINGS: 12-15

COOK TIME: APPROX. 90 MINUTES

INGREDIENTS

Pasta

- 2 cups AP flour (more on reserve)
- 2 eggs
- $\frac{3}{4}$ tsp kosher salt
- 1 cup lukewarm water on hand

Filling

- 5-6 medium-large yukon gold potatoes peeled
- 1 package of boursin cheese (shallot/chive)
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{2}$ stick butter
- $\frac{1}{2}$ cup whole milk or half & half
- fresh, minced herb mix (basil, parsley, thyme, oregano)
- salt and pepper
- 1 $\frac{1}{2}$ cups or 1 large jar of local, crisp sauerkraut
- 1 large, sweet onion

DIRECTIONS

Pasta

1. Use a large mixing bowl or clean surface. Sift in flour & salt. Make a well in the center.
2. Put two cracked eggs in the well with olive oil.
3. Use a fork to begin incorporating. Pour in some lukewarm water and keep stirring with a fork.
4. Once it feels ready, use floured hands to begin kneading. Once the "feel" is right (not too wet, not too dry) - don't over knead - place dough in a lightly oiled bowl and cover with a towel to rest for 30 minutes.

The Filling

1. Peel potatoes and cut into even pieces.
2. Boil in salted, boiling water. When they're fork tender, strain and put back in the pot.
3. On lowest heat, add cheese, sour cream, butter, milk, salt & pepper and mash until whipped smooth. Let cool.
4. Later, right before assembly, fold in finely chopped, sweet onion (raw), rinsed sauerkraut (unheated) and a sprinkle of the herb mix. Mix well before assembling your hot dish.

Cheese Sauce

2 heaping tbsp flour

½ stick butter

½ cup whole milk or half & half

½ cup - 1 cup vegetable stalk (option to substitute a half can of malt beer for ½ cup vegetable stalk or just use 1 cup of vegetable stalk)

5 oz. freshly shredded, sharp cheddar cheese

3 oz. freshly shredded gruyere cheese

salt, pepper, nutmeg (1 tsp. Each or to taste)

Garnish

Locally sourced cooked pulled porketta

Arugula

Lemon

Salt & Pepper

Cheese Sauce

1. Whisk butter and flour on medium high heat to make a roux.
2. Whisk in milk or half & half until mixed and thickened.
3. Whisk in stalk (& beer if desired) rigorously.
4. Lower the heat. Stir in cheeses, nutmeg, salt and pepper. When smooth and bubbly, turn off the heat, cover and let stand for 5 minutes.
5. Toss in some herb blend and mix before assembling.

Final assembly

1. Lightly butter a 9x13 hot dish pan or baking dish
2. Roll out ¼ of your pasta dough with flour on hand - Not too thin; not too thick. Place a pasta sheet on the bottom of the 9x13
3. Drizzle a light layer of cheese sauce and salt and pepper on pasta sheet
4. Add 4 tiny knobs of butter
5. Spread cooled filling evenly
6. Another light drizzle of cheese sauce on top of filling
7. Roll out another layer of pasta and repeat - 4 pasta sheets total
8. Brush lightly and evenly with soft butter; brush lightly and evenly a small amount of cheese sauce; make a few slits on the top with your knife. Top with remaining minced herbs.
9. Bake in a 350 preheated oven for 35 minutes covered with tinfoil. Take off the tinfoil for the last 10 minutes of baking. It should be lightly golden blonde. Cool for 10 minutes or longer
10. Heat porketta in a pan and garnish plated hot dish with pulled porketta and finely sliced green onion.
11. Serve with a side of lightly tossed arugula or mixed greens (fresh lemon juice, salt & pepper).