

As Bella sloshes across the meadow on her furtive journey to Lvov to join Jakob, Hunter writes, "she thinks of her parents and the meal they'd shared the night before she left. Her mother had prepared boiled pierogi stuffed with mushrooms and cabbage, Bella's favorite, which she and her father had devoured."

You could make it easy on yourself and buy frozen pierogi to serve your book club. But if time and an adventurous spirit permit, pierogi made from scratch would be more authentic. This recipe combines a filling and dough from two different websites. There is disagreement among Polish cooks as to whether or not pierogi dough should include an egg. Both of these online cooks are in the no-egg camp.

Cabbage and Mushroom Pierogi

Makes about 4 ½ dozen pierogi

Filling:

¾ of a medium onion, diced
2 ½ tablespoons olive oil (divided)
4 ½ cups finely shredded green cabbage
(from about ½ of a 1-pound head)
4 ounces mushrooms, chopped
Salt and pepper to taste

Dough:

4 cups flour
1 teaspoon salt
3 tablespoons butter or olive oil
1 cup plus 2 tablespoons hot water
Melted butter
Diced green onions or chives for garnish
(optional)

Make filling:

In a skillet, sauté onion in 1 tablespoon olive oil until tender and lightly browned. Transfer to a medium mixing bowl.

Meanwhile, bring a large pot of salted water to a boil. Add shredded cabbage and cook 8 minutes. Remove with a slotted spoon and drain well in a colander, pressing out as much liquid as possible.

Heat 1 tablespoon olive oil in a large skillet and sauté boiled cabbage until tender. Add to onion in bowl.

In same skillet, sauté mushrooms in ½ tablespoon olive oil until tender and most of liquid evaporates. Add to onion and cabbage. Add salt and pepper and mix well. Pulse in food processor (or run through electric meat grinder) until very finely chopped. Transfer back to bowl, cover and refrigerate overnight.

Make dough:

Combine flour and salt in bowl of electric mixer fitted with dough hook. If using butter, add to the hot water to melt it; if using oil, add to flour and salt. While mixing, gradually add hot water. Mix until dough comes together in a ball. Remove from mixer and knead dough 5 minutes until soft and elastic. Divide in half, flatten each into a disk, wrap in plastic wrap and refrigerate overnight.

Next day:

Remove dough from refrigerator and let sit at room temperature 30 minutes. To make pierogi, roll out dough, one disk at a time, on a lightly floured surface to 1/16-inch thickness. Using a round cookie or biscuit cutter, cut out 2 ½-inch circles of dough. (As you work, you may need to keep re-rolling dough to maintain the 1/16-inch thickness.) Place a teaspoon or so of filling in center of each circle. Pick up each circle, folding in half over filling. Pushing filling inside as you work, and stretching dough as needed, pinch together edges of dough to thoroughly enclose filling. Place the pierogi apart on a towel lightly sprinkled with flour and cover loosely with a kitchen cloth so that they don't dry out. (Dough scraps can be rerolled once; knead together before rolling out.) Bring a large pot of salted water to a boil. Add pierogi 6 to 8 at a time and cook until they float to the surface, then cook 1 more minute (3 to 5 minutes total).

Serve warm, drizzled with melted butter. Or, sauté first in butter until lightly browned. Garnish, if desired, with green onion or chives.

Notes: If making ahead, place boiled pierogi in a single layer on large plates and let cool to room temperature. Cover and refrigerate. When ready to serve, sauté as directed above until hot and lightly browned.

Leftover filling can be frozen.



https://www.everyday-delicious.com/wprm_print/3051 and <https://www.lazycatkitchen.com/vegan-mushroom-cabbage-pierogi/>

Video showing assembly: <https://www.youtube.com/watch?v=x4DFiU-u1-w>