

Vareniki

(Note: we were told you could also buy Sams Club Perogies and serve with sour cream as we were told they are with sour cream)

Ingredients

For the dough

2 cups flour , sifted

2 eggs , lightly beaten

½ cup milk (at 97 F / 36°C)

2 tablespoons vegetable oil

1 teaspoon salt

For the filling

1 lb potatoes

2 onions , diced

½ cup milk (boiling)

4 tablespoons neutral vegetable oil

4 tablespoons butter

To serve

2 scallions , chopped

1 onion , diced

2 tablespoons caster sugar

1 tablespoon butter

Salt

Pepper

Equipment

Skimmer

Potato masher

Cookie cutter (3 inches / 7 cm)

Instructions

Filling

Heat the vegetable oil in a frying pan and fry the onions over medium heat, stirring regularly until they are golden brown, then drain them of their oil and place on plate lined with paper towel.

Peel and boil the potatoes in a large amount of lightly salted water.

Drain the potatoes using a large skimmer and keep the boiling water for cooking.

Place the cooked potatoes in a large bowl and, using a potato masher, mash the potatoes, gradually adding the boiling milk. Add the butter and, optionally, a little boiling water from the potatoes and mix until a slightly firm consistency is obtained.

Add the fried onions and mix. Season with salt and pepper. Set aside.

To serve

In a small skillet, melt the butter.

Fry the onion over medium heat for 1 minute then add the sugar.

Cook over low to medium heat for 10 minutes, stirring regularly.

Remove from heat, transfer to a bowl and set aside in a warm place for serving.

Dough

Combine sifted flour, salt, eggs, milk and 2 tablespoons of vegetable oil. Knead a homogeneous dough. Cover and let stand 30 minutes, away from heat.

Divide the dough into 2 or 3 pieces and roll out each piece of dough to a thickness of $\frac{1}{8}$ inch (3 mm).

Using a cookie cutter, cut circles about 3 inches (7 cm) in diameter.

Place 1 teaspoon of filling in the center of each circle of dough, fold them in half to form a semi-circle and pinch the edges with wet hands.

Cooking

Heat a large amount of boiling salted water in a casserole dish.

Immerse the vareniki in simmering water and cook them for 3 minutes.

Drain.

To serve

Place the boiled vareniki in a bowl or deep dish.

Sprinkle with fried onions, salt lightly, pepper, and mix gently.

Finally Sprinkle with chopped spring onion.

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