

Potato Pierogi

Prep: 2 hours

Cook: 6 minutes per batch

Makes: About 60

This is "Big Martha" Kostyra's recipe for pierogi. Her daughter offers this tip: Once the dumplings are formed, place them on a linen towel sprinkled with cornmeal to keep them from getting sticky.

Dough

1 egg

2 tablespoons sour cream

1 cup each: milk, water

4 1/2 to 5 cups flour, plus more for dusting

Filling

10 baking potatoes, peeled, quartered (about 5 pounds)

2 sticks (1cup) unsalted butter, melted

1/2 cup grated Cheddar cheese

6 ounces cream cheese

2 teaspoons coarse salt

Freshly ground pepper

1. For the dough, whisk the egg in a medium bowl; whisk in the sour cream until smooth. Add the milk and water; whisk until combined. Slowly add about 3 1/2 cups of the flour, stirring to combine.
2. Turn the dough out onto a well-floured surface; knead, working in about 1 cup of the flour, using a scraper if necessary. Continue kneading 8-10 minutes, working in about 1/2 cup of the flour, just until dough is elastic and no longer sticky. (Don't add too much flour, as this will toughen dough.) Place in a lightly floured bowl; cover with plastic wrap.
3. For the filling, place potatoes in a large saucepan; cover with cold, salted water. Heat to a boil over high heat; cook until fork-tender, about 20 minutes. Drain; mash potatoes. Add half of the melted butter, the Cheddar and cream cheese; mash until well incorporated. Season with 2 teaspoons of the salt and pepper to taste.
4. Roll out dough to about 1/8-inch thick on a floured surface. Cut out circles with 2 1/2-inch glass or a cookie cutter. Gather dough scraps; roll out again. Continue cutting.

5. Place a clean towel on work surface. Place about 1 1/2 tablespoons of the filling in the center of each dough circle. Holding a circle in your hand, fold dough over filling; pinch the edges, forming a well-sealed crescent. Transfer pierogi to towel. Repeat until all dough circles are filled. (You may have filling left over; refrigerate for another use.)

6. Heat a large stockpot of water to a boil over high heat; add pierogi in small batches. Once they float to the top of the pot, cook about 1 minute. Meanwhile, in a small saucepan, cook the remaining butter over medium-high heat until it is nut-brown in color, about 6 minutes. Pour butter onto a serving platter, leaving any burned sediment behind. Transfer pierogi from pan with a slotted spoon to the platter. Serve hot.

Chicago Style Beef Rounds

1 loaf sliced Italian bread

1 large steak

8 oz cream cheese

horseradish

1 recipe of Stephanie Izard's Carrot Giardinaire

Carrot Giardinaire

2 cups carrots, well washed and thinly shaved

1 cup golden beets, raw small dice

1/2 cup spring onions, bottoms thinly sliced

1 ear of corn grilled, cut off the cob

1 Tbsp mint picked

1 tsp jalapeno thinly sliced

1 ea garlic cloves thinly sliced

1 cup white vinegar

1/2 cup sugar

2 Tbsp salt

1 Tbsp harissa

1/4 cup water

method:

In a pot bring white vinegar and water up to a boil, once boiling shut off and whisk in sugar, salt and harissa until sugar and salt is dissolved. While still hot, pour pickling liquid over vegetables in a heat proof container. Let chill to room temp before refrigerating.