FILLING INGREDIENTS:

- 2½ lbs. russet potatoes
- ¾ pound grated longhorn Colby cheese (or cheddar)

Peel and cut potatoes into squares and then boil until tender. Drain and return them to the pot. Mash with a potato masher or a mixer.

Add cheese to the hot potatoes to melt. Season with salt to taste. If you like onions, you can add some finely grated onion now.

DOUGH INGREDIENTS:

- 5 cups all-purpose flour
- ½ tsp. salt
- 2 eggs
- 1 cup (warmed) milk
- ½ cup warm water
- scant ½ cup vegetable oil

Start with a large bowl (one with a lid works well; if not, use plastic wrap so that it does not dry out) to cover the dough while it rests.

Combine flour and salt. Make a well in the middle and add eggs, oil, milk and water. I like to use vinyl gloves to mix the dough so that it does not stick to your fingers. Mix it until it comes together and all the flour is absorbed. But don’t overmix lest the dough become tough. Cover and let sit for about 15 minutes.

Next, roll out the dough. You can use a rolling pin or a pasta maker if you have one. Lightly flour your counter (or pasta board or pastry mat) and roll to about ⅛-inch thickness. Cut the dough into four pieces and shape into squares so that when you roll it, it will be uniform.

Cut the rolled dough into squares about 3 inches – it will shrink a little when you cut it. Use a knife pizza wheel. A small hand-roller helps to even out the dough square.

Place a potato ball on the square center, fold it in half and press together the dough, being careful not to get any potato on the edge, lest the pierogi not seal well. Otherwise it will break open while boiling. If the dough is especially dry, dip your finger in water and outline the edge of the dough to assist in sealing well.

COOKING:

Boil for 10 minutes (or until they float). You may serve hot with butter and onions if you prefer them boiled.

If you prefer them to be fried, you can put them in cold water and then lay on a towel to dry. Meanwhile in a pan, melt butter and sauté the onions. Add in the pierogi to brown them.