

Breakfast Pierogi

Yield: 24 each breakfast entrée servings

Ingredients:

- 2 lbs Reser's White Cheddar Mashed Potatoes (71117.14388)
- 3 cups Sharp Cheddar cheese, grated
- 8 each Eggs, whisked and cooked to soft scramble with butter
- Pierogi dough
- 3 lbs Bacon, cut into lardons and cooked in the oven until golden brown
- 2 lbs Butter, unsalted
- 1 cup Chives, cut into ⅛-inch slices

Directions:

1. To make the pierogi filling, mix together the Reser's White Cheddar Mashed Potatoes, sharp Cheddar, and scrambled eggs. Set aside.
2. Flour a table and roll out the pierogi dough to ⅛-inch thick. Cut out rounds with a 2-inch cutter and set aside.
3. Brush the edges of the dough with a little water and one scoop with a #100 disher (4 oz) of the potato/egg/cheese filling inside and crimp the edges with fingers.
4. Finish each edge with the tines of a fork to make sure they are sealed.
5. When the pierogis are all filled, they can be covered and refrigerated or frozen.
6. Per order, boil 5-6 pierogis in salted, boiling water until they float (will take longer if cooking from frozen).
7. To finish:
   - Brown 2 Tbsp of butter in a sauté pan..
   - Add the boiled and drained pierogis to the brown butter and cook until crisped slightly.
   - Place pierogis onto a warmed plate, top with brown butter, 1 oz bacon lardons and chives to garnish.

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