



Grilled Potato-Morel Pierogies

READY IN



45 min.

SERVINGS



18

CALORIES



223 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 18 servings celery leaves for garnish
- 2 large eggs with 1/4 cup water beaten
- 2 cups flour all-purpose
- 1.5 pounds idaho potatoes peeled cut into 2-inch chunks
- 0.5 cup warm milk
- 1 ounce morels dried
- 2 tablespoons parmesan cheese freshly grated
- 18 servings pepper freshly ground
- 18 servings salt

- 0.3 cup cup heavy whipping cream sour
- 1 tablespoon butter unsalted
- 18 servings vegetable oil for coating
- 1 cup water boiling

Equipment

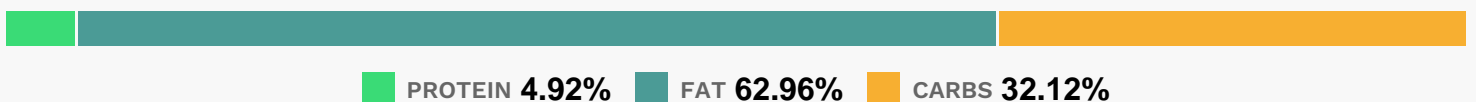
- bowl
- frying pan
- paper towels
- sauce pan
- pot
- plastic wrap
- potato masher
- grill
- slotted spoon
- grill pan

Directions

- In a heatproof bowl, soak the morels in the boiling water until softened, about 20 minutes. Rub them to loosen any grit, then lift them out and coarsely chop.
- In a large bowl, combine the flour with 1/2 teaspoon of salt.
- Add the eggs and stir until the dough just comes together.
- Transfer to a lightly floured work surface and knead briefly until soft and smooth. Wrap the dough in plastic and set aside at room temperature for 30 minutes.
- Meanwhile, cook the potatoes in a large saucepan of boiling salted water until tender, about 20 minutes; drain. Return the potatoes to the pan and shake over high heat to dry them, about 1 minute. Using a potato masher, mash the potatoes. Mash in the milk, sour cream, Parmesan and butter. Stir in the morels and season with salt and pepper.
- Transfer to a bowl and let cool slightly.

- Cut the dough in half and pat each piece into a disk. On a well-floured work surface, roll out the disks to 9-inch rounds. Cover with plastic wrap and let stand for 15 minutes.
- On a floured work surface, roll out 1 round at a time to a 1/16-inch thickness. Using a 4-inch biscuit cutter, stamp out 9 smaller rounds. Lightly moisten the edge of 1 round and dollop 1 rounded tablespoon of the potato filling on half of it. Pat the filling slightly; fold the dough over the filling to form a half moon and press the edges to seal. Set aside on a floured platter. Repeat with the rest of the dough and filling.
- Cook half the pierogies at a time in a large pot of boiling salted water until they rise to the surface, about 1 minute. Using a slotted spoon, transfer them to paper towels and dry. In a large bowl, toss the pierogies with just enough vegetable oil to coat.
- Light a grill or heat a grill pan. Grill the pierogies over a hot fire, turning once, until browned, about 3 minutes per side.
- Remove from the grill.
- Add the celery leaves and grill until lightly charred, about 1 minute per side.
- Transfer the pierogies to a platter and garnish with the grilled celery leaves.
- Make Ahead: The pierogies can be prepared through Step 5 and frozen for up to 1 month. Boil the frozen pierogies for the same amount of time indicated for the fresh ones.
- Wine Recommendation: The rich, smoky filling in these pierogies makes them perfect foils for a full-flavored Merlot with velvety tannins like the 1994 Columbia Crest Estate Series from Washington State or the 1995 Meerlust from South Africa.

Nutrition Facts



Properties

Glycemic Index:16.32, Glycemic Load:13.19, Inflammation Score:-2, Nutrition Score:5.5965217403744%

Flavonoids

Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 223.36kcal (11.17%), Fat: 15.8g (24.31%), Saturated Fat: 3.1g (19.4%), Carbohydrates: 18.14g (6.05%), Net Carbohydrates: 17.18g (6.25%), Sugar: 0.73g (0.81%), Cholesterol: 4.85mg (1.62%), Sodium: 211.25mg (9.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.78g (5.56%), Vitamin K: 27.06µg (25.77%), Vitamin B1: 0.15mg

(9.74%), Manganese: 0.18mg (8.94%), Vitamin E: 1.2mg (7.98%), Folate: 31.48µg (7.87%), Selenium: 5.35µg (7.65%), Vitamin B6: 0.15mg (7.28%), Iron: 1.18mg (6.57%), Vitamin B3: 1.26mg (6.31%), Vitamin B2: 0.1mg (6%), Potassium: 198.3mg (5.67%), Phosphorus: 52.23mg (5.22%), Fiber: 0.95g (3.81%), Copper: 0.07mg (3.7%), Magnesium: 13.83mg (3.46%), Vitamin C: 2.21mg (2.68%), Calcium: 25.76mg (2.58%), Vitamin B5: 0.22mg (2.24%), Zinc: 0.31mg (2.04%), Vitamin A: 60.54IU (1.21%), Vitamin D: 0.17µg (1.13%)