

Recipe adapted from About.com



Lazy Pierogi

15 oz. ricotta cheese
2 large eggs
1 egg yolk
1 t salt
1 T melted butter
2 c all-purpose flour
1/4 c sour cream (Optional)
3 T butter (Optional)
1 t dried dill (Optional)

Bring a large pot of salted water to a boil. In the food processor, mix together the ricotta, eggs, salt and butter. Next add all the flour and process until a sticky dough forms.

On a lightly floured surface, roll out the dough into 1-1/2" ropes. Cut on a bias every 2-inches.

Drop the dumplings into the boiling water. Once the dumplings rise to the top, cook for about 5 to 7 minutes more. The dough, when sliced through, should be cooked al dente (firm to the bite). Drain the dumplings.

To serve, toss immediately with butter. Or top with sour cream.

The dumplings could also be fried in a bit of butter until golden brown (see picture above). For all of the above listed serving methods, you can also serve with a bit of dried dill seasoning.

The lazy pierogi can also be frozen after boiling. Toss with a small amount of butter and freeze for up to six months.