

CREATIVE COOKING IDEAS WITH BABCIA'S PIEROGI
LINDA LUND

TRADITIONAL COOKING METHOD:

- PLACE FROZEN PIEROGI IN SIMMERING (NOT A ROLLING BOIL) WATER FOR 5-7 MINS. 5 MINS FOR AL DENTE, 7 MINS FOR A TENDER, TRADITIONAL DOUGH
- PAN FRY WITH A BUTTER/OIL COMBINATION UNTIL GOLDEN BROWN. COOK WITH CARAMELIZED ONIONS IF DESIRED.
- SERVE WITH BUTTER, CARAMELIZED ONIONS & SOUR CREAM

NON TRADITIONAL METHODS:

- FOR A "CRUSTY, PASTRY" TEXTURE BRUSH FROZEN PIEROGI WITH MELTED BUTTER & BAKE IN A 425* OVEN FOR APPROXIMATELY 15-20 MINS UNTIL GOLDEN BROWN.
- TO AIR FRY: PLACE FROZEN PIEROGI IN A SINGLE LAYER IN VERY HOT WATER FOR A FEW MINUTES UNTIL THE DOUGH SLIGHTLY SOFTENS. BRUSH WITH MELTED BUTTER OR OIL. AIR FRY FOR APPROXIMATELY 3 MINS PER SIDE.
- PIEROGI MAY BE DEEP FRIED. FOR BEST RESULTS, PAR BOIL FOR 3 MINS & FRY UNTIL THEY ARE BARELY GOLDEN. BE SURE TO DRAIN THE BOILED PIEROGI BEFORE PLACING THEM IN HOT OIL.
- QUICK COOK METHOD- PLACE FROZEN PIEROGI IN A PREHEATED SKILLET WITH BUTTER & OIL. ADD A SHOT GLASS OF WATER & COVER THE PAN WITH A LID. THIS METHOD ALSO WORKS WELL IF YOU HAVE ANY BROKEN PIEROGI.

CREATIVE IDEAS WITH CHEESE PIEROGI:

- CREATE A POLISH LASAGNA BY LAYERING PAR BOILED OR LEFTOVER CHEESE PIEROGI, TOMATO SAUCE, PEPPERS & ONIONS, SLICED SMOKED KIELBASA OR BROWNEED GROUND BEEF & CHEDDAR CHEESE
- POLISH MAC & CHEESE- PLACE PAR BOILED CHEESE PIEROGI IN A BAKING DISH & TOP WITH SLICED SMOKED KIELBASA & YOUR FAVORITE CHEDDAR CHEESE SAUCE. ADD SLICED JALAPENO PEPPERS IF DESIRED.
- PIEROGI ALFREDO- PLACE PAR BOILED CHEESE PIEROGI IN A BAKING DISH & TOP WITH SHREDDED CHICKEN OR CRUMBLED ITALIAN SAUSAGE, CRUMBLED BACON, BABY SPINACH, DICED RED BELL PEPPERS & YOUR FAVORITE ALFREDO SAUCE.

CREATIVE IDEAS FOR SWEET CHEESE PIEROGI:

- POLISH CHEESECAKE- SIMMER PIEROGI ACCORDING TO DIRECTIONS FOR 5-7 MINS. BLANCH IN COLD WATER & COAT WITH GRAHAM CRACKER CRUMBS. PAN FRY THE PIEROGI UNTIL GOLDEN BROWN. TOP WITH YOUR FAVORITE FRUIT TOPPING SUCH AS BLUEBERRIES & LEMON CURD OR LEMON SAUCE, FRESH STRAWBERRIES, WHIPPED CREAM...
- SWEET CHEESE PIEROGI WITH LEMON BUTTER SAUCE & CAPERS. GET CREATIVE & SERVE WITH YOUR FAVORITES: CHICKEN FRANSCESE, GRILLED GARLIC SHRIMP OR FISH, ARTICHOKE HEARTS, BABY SPINACH, SAUTEED SWEET BELL PEPPERS, GRILLED ASPARAGUS.
- SERVE WITH TOMATO CREAM SAUCE OR VODKA SAUCE. ADD SLICED GRILLED CHICKEN, CRAB OR LOBSTER MEAT.

CREATIVE IDEAS FOR POTATO VARIETIES- POTATO CHEDDAR, POTATO & FARMER'S CHEESE, POTATO BACON & CHIVE, POTATO & JALAPENO:

- ****BABCIA'S AWARD WINNING****PIEROGI POUTINE- TOP DEEP FRIED PIEROGI WITH SHREDDED POT ROAST, BROWN GRAVY & CHEESE CURDS
- SHEPARD'S PIEROGI- PLACE A LAYER OF PAR BOILED PIEROGI IN A BAKING DISH, TOP WITH BROWNEED, SEASONED GROUND BEEF OR LEFTOVER SHREDDED POT ROAST, MIXED FROZEN OR FRESH VEGETABLES, ANOTHER LAYER OF PIEROGI, BROWN OR BEEF GRAVY & SHREDDED CHEDDAR CHEESE
- SAUTE PIEROGI WITH BUTTER, ONIONS & THIN SLICED BOLOGNA
- LOADED POTATO PIEROGI- TOP WITH SHREDDED CHEDDAR CHEESE, CRUMBLED BACON, SOUR CREAM & SLICED JALAPENO PEPPERS
- SCALLOPED PIEROGI WITH HAM & BROCCOLI
- PIEROGI STEAK "SANDWICH"- LAYER PAR BOILED PIEROGI IN A BAKING DISH. TOP WITH SAUTEED, SHAVED STEAK, SAUTEED MUSHROOMS & ONIONS, BABY SPINACH, ANOTHER LAYER OF PIEROGI, AU JUS & MOZZARELLA CHEESE

CREATIVE IDEAS FOR KRAUT, KRAUT MUSHROOM, KRAUT KIELBASA OR REUBEN

- REUBEN BAKE- LAYER YOUR FAVORITE FLAVOR OF KRAUT PIEROGI WITH PASTRAMI OR CORNEED BEEF, SAUERKRAUT, CHOPPED DILL PICKLES, 1000 ISLAND DRESSING & SWISS CHEESE
- POLISH CASSEROLE- LAYER PIEROGI, SAUERKRAUT, SLICED SMOKED KIELBASA, SAUTEED MUSHROOMS, CREAM OF MUSHROOM SOUP & SWISS CHEESE
- POLISH CASSEROLE #2- LAYER PIEROGI WITH SLICED SMOKED KIELBASA OR LEFTOVER ROAST PORK, SAUERKRAUT, APPLES, A LITTLE BROWN SUGAR, DIJON OR HONEY MUSTARD & CARAWAY SEEDS

CREATIVE IDEAS FOR BUFFALO WING PIEROGI

- BUFFALO WING SALAD- LETTUCE MIX, CRUMBLED BLEU CHEESE, SLICED GRILLED CHICKEN, CHERRY TOMATOES, RANCH OR BLEU CHEESE DRESSING, DEEP FRIED BUFFALO WING PIEROGI
- BUFFALO WING PIEROGI & CHEESE, SKIP THE "MAC"-PLACE PAR BOILED BUFFALO WING PIEROGI IN A BAKING PAN. TOP WITH SLICED GRILLED CHICKEN, YOUR FAVORITE MAC & CHEESE SAUCE (ADD SOME HOT SAUCE FOR EXTRA KICK). TOP WITH CORNFLAKE CRUMBS & BAKE UNTIL BUBBLY!

CREATIVE IDEAS FOR STUFFED BANANA PEPPER & SAUSAGE, SPINACH & ASIAGO

- SERVE WITH CREAMY PESTO OR MARINARA
- PLACE PAR BOILED PIEROGI IN A SINGLE LAYER IN A BAKING DISH. TOP WITH SLICED GRILLED CHICKEN OR COOKED CRUMBLED ITALIAN SAUCE AND YOUR CHOICE OF MARINARA, ROASTED RED PEPPER SAUCE, TOMATO CREAM OR VODKA SAUCE. TOP WITH MOZZARELLA SAUCE.

CREATIVE IDEAS FOR TACO OR JALAPENO POPPER PIEROGI:

- PAN OR DEEP FRY PIEROGI. SERVE WITH YOUR FAVORITE TACO TOPPINGS- SALSA, SHREDDED CHEDDAR, SLICED JALAPENOS, GUACAMOLE, SOUR CREAM
- TACO SALAD- SERVE DEEP FRIED TACO PIEROGI ON A BED OF LETTUCE, WITH CHERRY TOMATOES, SLICED BLACK OLIVES, SHREDDED CHEDDAR CHEESE, BLACK BEANS, CORN SALSA & RANCH DRESSING.
- ****BABCIA'S AWARD WINNING**** JALAPENO POPPER PIEROGI WITH GRILLED SLICED CILANTRO LIME CHICKEN & PEACH JALAPENO SALSA
- JALAPENO POPPER CASSEROLE- PLACE PAR BOILED PIEROGI IN A SINGLE LAYER IN BAKING DISH. MIX TOGETHER SOFTENED CREAM CHEESE, SOUR CREAM & SHREDDED CHEDDAR CHEESE. TOP PIEROGI WITH SHREDDED COOKED CHICKEN, CHEESE MIXTURE. TOP WITH CRUMBLED BACON & SLICED JALAPENOS
- QUESO BAKE- PLACE A SINGLE LAYER OF PAR BOILED TACO OR JALAPENO POPPER PIEROGI IN A BAKING DISH. TOP WITH SLICED COOKED CHICKEN OR COOKED SEASONED GROUND BEEF, DICED TOMATOES, DICED GREEN CHILES, QUESO CHEESE SAUCE, CRUMBLED QUESO FRESCO & CHOPPED CILANTRO

CREATIVE IDEAS FOR BACON CHEESEBURGER PIEROGI:

- PAN OR DEEP FRY PIEROGI. TOP WITH "SPECIAL SAUCE", DILL RELISH, SHREDDED LETTUCE & CRUMBLED BACON
- CHEESEBURGER BAKE- PLACE A SINGLE LAYER OF PAR BOILED PIEROGI IN A BAKING DISH. TOP WITH BROWNED, SEASONED GROUND BEEF, "SPECIAL SAUCE", SHREDDED CHEDDAR CHEESE & CRUMBLED BACON

BEST APPLE/ BLUEBERRY CHEESE PIEROGI:

- SIMMER APPLE/ BLUEBERRY CHEESE PIEROGI ACCORDING TO COOKING DIRECTIONS. BLANCH APPLE PIEROGI IN COLD WATER. DIP IN GRAHAM CRACKER CRUMBS & PAN FRY UNTIL GOLDEN BROWN. DUST WITH CINNAMON SUGAR. TOP WITH CARAMEL SAUCE, WHIPPED CREAM & VANILLA ICE CREAM. *PIEROGI MAY BE DEEP FRIED INSTEAD OF SIMMERED
- BLUEBERRY CHEESE IS ALSO DELICIOUS SERVED WITH A LEMON BUTTER SAUCE.

CREATIVE IDEAS FOR BEEF ON WECK PIEROGI:

- PAN FRY OR DEEP FRY PIEROGI & SERVE WITH HORSEY SAUCE, DILL PICKLES & POTATO WEDGES.
- ROAST BEEF SALAD- SERVE DEEP FRIED PIEROGI ON A BED OF BABY SPINACH OR MIXED SALAD GREENS, CHERRY TOMATOES, SLICED ONIONS & HORSEY SAUCE

CREATIVE IDEAS FOR STUFFED MUSHROOM PIEROGI:

- ****BABCIA'S AWARD WINNING**** CRAB STUFFED MUSHROOM PIEROGI- PAN FRIED PIEROGI TOPPED WITH LUMP CRAB MEAT IN LEMON GARLIC BUTTER & BEARNAISE SAUCE
- TOP PAN FRIED PIEROGI WITH DICED RED BELL PEPPERS, CRUMBLED COOKED ITALIAN SAUSAGE & BEARNAISE OR HOLLANDAISE SAUCE
- TOP PAN FRIED PIEROGI WITH SAUTEED ONIONS, BABY SPINACH, CRUMBLED BACON & SHREDDED MOZZARELLA CHEESE. BROIL UNTIL THE CHEESE MELTS
- TOP PAN FRIED PIEROGI WITH FIRE ROASTED TOMATOES, MINCED GARLIC, SLICED FRESH MOZZARELLA, FRESH BASIL LEAVES. BROIL UNTIL THE CHEESE GETS BUBBLY. DRIZZLE WITH BALSAMIC VINEGAR