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PIEROGI LOVE

BARBER



GIBBS SMITH



PIEROGI LOVE

NEW TAKES ON AN OLD-WORLD COMFORT FOOD



CASEY BARBER



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SOUR CHERRY PIEROGIES

The traditional way to make these vareniki (the Ukrainian term for sweet or vegetarian pierogies) is to place a few tiny pitted fresh sour cherries in the middle of each dough round, sprinkle with sugar, and seal up. Because the sour cherries we usually get here in the U.S. are larger and super juicy, I'm switching things up just a bit to let pectin jell up all that gorgeous cherry juice.



MAKE THE FILLING: If you're using fresh sour cherries, toss the cherries with $\frac{1}{2}$ cup granulated sugar and let sit, stirring occasionally, for 30 minutes to draw excess juice out of the cherries. Strain the cherries and reserve the juice—you should have about 1 cup.

If you're using jarred cherries that come in juice, just drain the cherries and reserve 1 cup of the juice. Stir the juice with $\frac{1}{2}$ cup granulated sugar and set aside.

Coarsely chop the cherries and add to a medium (2-quart) saucepan.

Whisk the remaining $\frac{1}{4}$ cup granulated sugar and pectin together, then stir into the cherries.

Bring to a simmer over medium-low heat and cook for 10–15 minutes, just until the liquid around the cherries becomes thick and syrupy.

Transfer the cherries to a heat-safe container and cool to room temperature. Cover and refrigerate for at least 1 hour or overnight.

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Makes approximately 24 🥟

FILLING

1 pound pitted fresh or jarred sour cherries
 $\frac{1}{2}$ cup (3 $\frac{1}{2}$ ounces; 100 grams) granulated sugar + $\frac{1}{4}$ cup (1 $\frac{3}{4}$ ounces; 50 grams) granulated sugar, divided (see below)

2 teaspoons powdered low-sugar pectin

2 tablespoons maple syrup

DOUGH

1 batch basic sweet dough

FOR SERVING

crème fraîche

SANTA FE-ROGIES

with Pico de Gallo Salsa

Makes approximately 24 🍳

PIEROGIES

1 tablespoon olive oil

1/4 pound (4 ounces, 113 grams) onion, (about 1 small), minced

1 large garlic clove, minced

1 cup canned black beans, drained and rinsed

1 4-ounce can chopped green chilies, preferably Hatch

1/2 teaspoon kosher salt

1/4 cup fresh or frozen corn kernels

1 batch Basic Savory Dough or Cornmeal Dough (page xx)

SALSA

1/2 pound (8 ounces, 227 grams) ripe tomatoes, (about 1 large), diced

3 tablespoons very finely minced red onion (about 1/4 small onion)

1 small jalapeño or Serrano chili, stemmed, seeded and minced

1/4 cup minced fresh cilantro leaves and stems

1/4 teaspoon kosher salt

1 lime, halved (optional)

If you're not using New Mexico's famed Hatch chilies in this recipe, these pierogies are just a Southwestern-inspired snack. But I've never met a pun I didn't love, so go ahead and call them Santa Fe-rogies no matter which chilies you use. Go mild or go spicy, it's your call. If you have time, make my salsa, but if you don't, go ahead and purchase a store bought one instead.



FOR PIEROGIES: Heat oil in a heavy medium skillet over medium low heat. Add onion and garlic and cook until onion is soft and starting to brown, stirring frequently, 8 to 10 minutes. Stir in beans, chilies and salt and cook until warmed through, stirring occasionally, about 5 minutes. Stir in corn and cooked until warmed through. Transfer filling to bowl and cool to room temperature.

Roll out your choice of dough and stamp into rounds as directed on page xx. Place 1 generous teaspoon filling on each dough round; brush with egg wash, fold, pinch and seal as directed on page xx.

FOR SALSA: Combine first 5 ingredients in a bowl. Adjust seasoning with additional salt and a squeeze of lime juice if desired.

Deep-fry, boil and/or pan-fry pierogies. Serve immediately with salsa.

DO AHEAD: Filling can be made up to 3 days ahead. Cover and refrigerate.

