Every Christmas Eve since I can remember, my family has always had a Pierogi (or Pedaheh in Ukrainian) feast. Although our family is much smaller now, I do recall some years were there would be at least 30+ people over at Grandma and Papa’s house to enjoy the nearly 500 pierogis that my family would make in the days leading up to Christmas Eve. After eating, it would always be time to go to the evening service at our church, and without a shadow of a doubt , 5min into the sermon there would be Papa propped up at the end pew, fast asleep or as we liked to call it, in a pierogi coma. We always had 3-4 different kinds of pierogis to choose from, but the favorite was always the cheese and bacon ones. This is how my Grandma makes them:

Grandmas Cheese & Bacon Pierogi’s

Basic Dough: 1 Cup Flour

1 Beaten Egg

¼ Cup Oil

¼ Cup warm water

Pinch or 2 of Salt

Additional Flour

Combine egg, oil and water, blend together. Add mixture to the salted flour and knead until texture is slightly tacky but not sticky; add additional flour a few tablespoons at a time until desired consistency is reached. Cover and set aside.

Cheese & Bacon Filling: 5lb bag of potatoes - Mashed

1lb of bacon - chopped and Fried, set aside rendered bacon fat.

Half a large onion - Fried in lots of butter.

6 Cups shredded cheddar.

Salt & pepper to taste.

Combine above ingredients and stir until mixture is smooth with no lumps, add as much of the bacon fat as you prefer - I usually added all of it.

Roll out dough on floured surface, cut circles with open end of a medium sized coffee cup. Take a well rounded tablespoon of the potatoes mixture, place in center of cut dough and fold over, pinch the edges to seal in the potato. This recipe makes about 30 pierogis. Boil until pierogis float on top of the pot (~5min). At this point you can serve with all the fixings…butter, fried onions, sour cream, etc., but I love to fry some up just to get em’ a little crispy. MmmmMm!