

# How to Make Pyrohy

## Traditional boiled potato dumplings

(as prepared at the Ukrainian Cultural Heritage Village)

### Ingredients:

#### For the dough:

- 2 peeled potatoes
- Salt and pepper to taste

#### For the filling:

- 1 ½ cups flour
- ½ cup water (use water from boiled potatoes)
- ½ tsp salt
- 1 tbsp oil

1. Boil potatoes until tender. Drain and mash. Salt and pepper the potatoes to your liking.
2. Mix flour, water, salt, and oil. Knead well until dough is smooth.
3. Cover and let rest for at least 30 minutes.
4. Roll out dough on a floured surface until quite thin (¼ - ⅛").
5. Cut dough into squares (2 - 2 ½").
6. Place a small spoonful of filling on each square and fold corner to corner to form a triangle.
7. Pinch the edges well to ensure a good seal. If your edges are not sealed, the filling will run out and fall apart when boiling.
8. If you wish to freeze your pyrohy, place them on a flat tray. Do not let the pyrohy touch each other when freezing, or they will stick together. Once fully frozen, you can place them in a bag.
9. When you wish to eat your homemade pyrohy, bring a large pot of water to boil.
10. Add pyrohy and stir gently with a wooden spoon to separate and prevent them from sticking to the bottom of the pot.
11. Once the water returns to a boil, boil until the pyrohy have floated to the top of the water; this means they're ready to be eaten!
12. Drain and toss with onions that have been sautéed in butter. Serve with sour cream on the side.