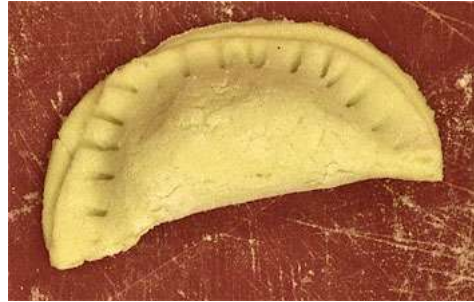


Featured Recipe

Pierogies

Ingredients:

- 2 cups Jules Gluten Free™ All Purpose Flour
- 1/2 tsp. salt
- 1/4 cup extra virgin olive oil
- 1 large egg
- 1/4 cup sour cream (dairy or non-dairy alternative)
- 1/4 cup +/- very warm water



Directions:

In a large-bottomed bowl, pour the Jules Gluten Free™ All Purpose Flour and salt. Whisk together with a fork.



Form a well in the center and pour the oil (1) and cracked egg into the well.



Whisk these together without incorporating much flour, until well mixed (2). Add the sour cream next, whisking to integrate.

Gradually begin stirring the flour in with the wet mixture in the center. Meanwhile, pour 1/8 cup of water on top of the dry ingredients and stir that in as well. As the dough gets too dry, add in the additional 1/8 cup water. Continue stirring with the fork until all the liquid is completely integrated. If the dough is too dry, add more water, one tablespoon at a time. The dough should hold together without being overly wet and sticky.



Gather the dough into a ball (3) and wrap tightly with plastic wrap. Set out on the counter for 30 minutes while you prepare your fillings.

After 30 minutes, prepare a clean counter or pastry mat by dusting with Jules Gluten Free™ All Purpose Flour. Divide the dough in half, turning one half of the dough onto the dusted surface and leaving one half of the dough wrapped tightly in plastic wrap.



Begin rolling the dough (4) by rolling gently in one direction, then in the other, to form a 1/8 inch thick round of dough.



Using a 3-inch round cutter (or larger), cut out circles of dough until all the dough is used (5). One half of the dough should yield 20-22 3-inch rounds.

Gather your prepared filling which should not be wet, but should be thick enough to roll into lots of small balls, approximately the size of a large marble. Press each ball into a longer shape, more like the last knuckle of your index finger.



Lay each piece into the center of each of the pastry circles (6).

Dip your finger in water and lightly dab around the edge of each pastry circle to wet it, helping one side to adhere to the other when folded over the filling.

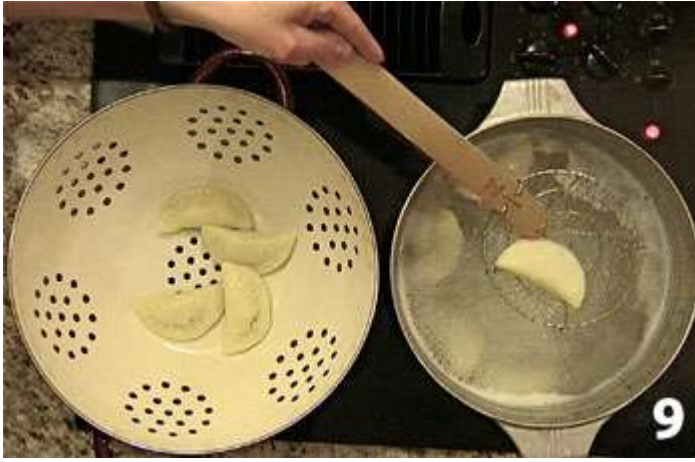


Fold one side of the pastry over the filling, forming a semi-circle (7).



Press gently to seal the edges, then press again lightly with the tines of a fork (8). Set each formed pierogi aside and cover with a towel until ready to boil.

Bring a large pot of water to boil and gently submerge each pierogi in the boiling water. Put only as many pierogies into the pot as can boil without crowding. Stir once in awhile, if necessary to prevent them from sticking together. Once they begin to float, boil another 5 minutes - total boil time should be approximately 6-8 minutes.



Remove with a skimmer or slotted spoon to a colander, rinse and drain (9). Try not to let the pierogies touch while they are draining, so that they will not stick to one another. Repeat until all pierogies are boiled.

Serve at this point, or pan fry in butter or non-dairy alternative until slightly crisp. Serve alone or with a topping like my Onion-Mushroom Sauté (recipe below), caramelized onions, marinara sauce, or other sauce of your choosing.

Refrigerate any extras by laying flat on a covered plate or in a zip top bag, and reheat at low-medium temperature in the microwave for a few seconds only. If freezing, allow the pierogies to cool, then lay on a parchment-lined baking sheet and freeze for 5 minutes. Remove and lay pierogies onto parchment so that they are not touching, then seal inside freezer bags. When reheating, microwave, flash fry or re-boil 2-4 minutes, just until warmed.

Yield: 40-45 3-inch pierogies.

Onion-Mushroom Sauté

Ingredients:

- 1 medium yellow onion, finely chopped
- 1 cup mushrooms of choice, chopped
- 3 Tbs. extra virgin olive oil
- 2 Tbs. Jules Gluten Free™ All Purpose Flour
- 2 cups gluten-free vegetable broth
- 1/4 tsp. salt
- 1/4 tsp. black pepper

Directions:

Sauté chopped onion and mushrooms in the oil until translucent. Stir in the Jules Gluten Free™ All Purpose Flour until absorbed and thickened. Add in the vegetable broth, salt and pepper.

Combine with mashed potatoes for filling and thin any remaining sautéed filling mixture with additional vegetable broth or water, until thin enough to pour over cooked pierogies as a topping. Set aside and reheat, as necessary, when serving.

Mashed Potato Filling

Ingredients:

- Onion-Mushroom Sauté
- 1 1/2 lbs. Russet potatoes
- 6 oz. grated cheddar cheese or non-dairy alternative

Directions:

Peel potatoes and cut into quarters. Boil in salted water for 8-10 minutes, until tender but not mushy. Drain and mash in a large bowl.

Stir in just enough of the sautéed filling mixture to the mashed potatoes to create a creamy, but not wet filling. Add the grated cheese and stir. Form balls with the mixture, approximately the size of a large marble, and set aside on a plate, covered, until ready to use in the pierogies.