

Polish Sausage Pierogi with Caramelized Shallots and Raisins

Rose Product used: Polish Sausage

Ingredients:

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- 8 oz. Rose Polish Sausage
- 1 tbs olive oil
- ½ of a small white onion - diced
- 1 cup peeled, baked Idaho potato - mashed (great use for leftovers)
- 1 tsp. dried parsley
- 1 package Boursin cheese (5 oz.)
- 1 tsp Kosher salt
- 16 Pierogi dumpling or other pasta wrappers (4 inch ravioli or empananda wrappers work well)
- 1 large egg yolk mixed with 1 tbs cold water
- 2 quarts water
- ¼ cup butter
- 2 tbs olive oil
- 4 large peeled shallots cut into quarters
- ¼ cup raisins
- 1 cup chicken stock



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To make:

Heat a heavy skillet over medium heat. Add a tablespoon of olive oil and the white onions and cook until lightly caramelized. Dice the sausage and add to the onions. Cook another 5 minutes or until lightly browned. Place the cooked Rose Polish Sausage, caramelized onions, potato, Boursin cheese, dried parsley and Kosher salt into a bowl and mix together well. Place 1 heaping tbs. of sausage potato mixture in the center of the pierogi dumpling wrapper. Brush the edges with egg mixture, fold over and then crimp with fingers or a lightly floured fork. Bring 2 quarts of water to a boil with 1 tsp of Kosher salt. Place Pierogi into boiling water. Once Pierogi begin to float cook for 1-2 minutes. Remove and drain. Heat a skillet over medium high heat then add butter and olive oil. Add shallots, reduce heat to medium and cook for a few minutes till they begin to caramelize and brown nicely. Add Pierogi and saute till they begin to brown.

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Add raisins and chicken stock. Cook until the chicken stock is reduce in half. Serves 4.



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Recipe by Chef Kenny J. Gilbert