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## QUAKER CREEK STORE VENISON PIEROGIES

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*This recipe was featured in Field & Stream magazine.*

Bob Matuszewski's grandmother—the original source of this recipe—typically made these pierogies by shredding some roasted shoulder meat or by running cooked shoulder through a grinder, for a deeper texture. But ground venison works equally well, yielding a golden hued venison pocket similar to fried ravioli.

### Dough:

2 cups flour  
2 large eggs  
1/2 teaspoon salt  
1/2 cup water

### Filling:

1/2 cup ground venison, browned  
1 finely chopped onion  
1 tablespoon butter  
Salt and freshly ground black pepper

Serves four.

1) To make the filling: Sauté the onion in the butter until translucent, and then season to taste with salt and pepper. Mix with the browned venison and let cool.

2) To make the dough: Mound the flour on a kneading board (or any non-stick counter surface) and form a hole in the center. Drop the eggs into the hole and cut them into the flour with a knife. Add the salt and water and knead the dough until it's firm. Cover with a warm towel and let rest for 10 minutes. Divide the dough into two halves and roll out the halves until thin. With a biscuit cutter or a glass, cut the dough into rounds.

3) Spoon a dollop of filling onto the middle of each round. Moisten the edges with water, fold the dough over, and seal the edges together firmly with the tines of a fork. (Be sure they're well sealed so they don't open while cooking.)

4) Drop the pierogies into boiling salted water and cook for 4 minutes. Remove from the water with a slotted spoon.

5) When ready to serve, melt a few pats of butter over medium heat. Sauté the pierogies on both sides until they're golden brown. If desired, serve with sautéed onions.