

Pierogis & Leeks

Pierogis are a food that everyone loves around Kane. Whether you make them homemade or get store-bought ones, adding leeks to them is a great addition to make it a unique spring time favorite!

I prefer to slice my leeks much like you would for scallions for this dish. Slice the leeks into about quarter inch long pieces, or longer if you prefer.

The process for this is the same as making normal pierogis and onion. I begin by cooking the leeks in butter on low heat until they are soft. This can tone down some of the strong flavors wild leeks give off too!

The leeks provide that garlic and onion flavor that everyone looks for when eating pierogis!

Ingredients:

- 3-4 wild leeks, cleaned, sliced
- 1 box frozen pierogis
- 3 TBSP butter
- Salt and Pepper to taste

Directions:

1. Begin by adding butter to a large skillet over low heat to melt the butter. Once hot, add sliced leeks to pan and cook for 10-15 minutes until nice and soft.
2. Turn heat to medium and add in pierogis, adding enough to not crowd the pan.
3. Sear pierogis on both sides until crispy and brown.
4. Finish with some salt and pepper and serve!

-Gunnar Emberg