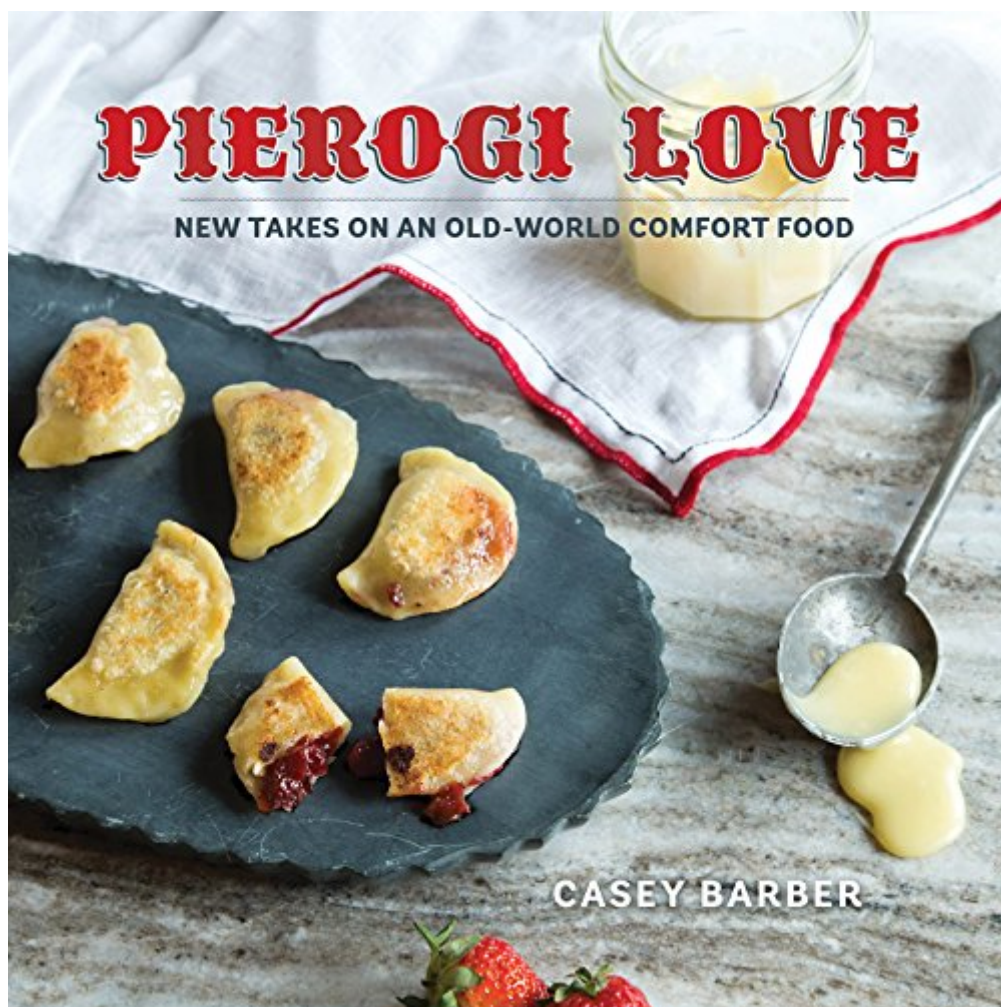


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# Pierogi Love: New Takes On An Old-World Comfort Food



## Synopsis

Casey Barber's tribute to the pierogi includes everything from the classic Polish cheddar and potato filling to the American-inspired Rye pierogi and Santa Fe-rogi, and even a world tour with falafel and crab Rangoon. Sweet fillings include sour cherry, lemon, fig & goat cheese, Nutella, and PB&J. There's something for every party and every taste! Each recipe comes with a charming story from Barber's extensive explorations in pierogi flavors. CASEY BARBER is a food writer, recipe developer, and founding editor of goodfoodstories.com. She is the author of *Classic Snacks Made from Scratch: 70 Homemade Versions of Your Favorite Brand-Name Treats* and co-writer of *Inspired Bites: Unexpected Ideas for Entertaining* with Bob Spiegel and TJ Girard. Casey's writing and photography have appeared in *Gourmet Live*, *Better Homes & Gardens*, *Ladies' Home Journal*, *Leite's Culinary*, *Serious Eats*, *Design\*Sponge*, and *NBC's Today.com*. She grew up in Philadelphia and now lives in Clifton, New Jersey.

## Book Information

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## Customer Reviews

This is a wonderful book, a ton of fun and easy to use. Anyone who doesn't love dumplings of some

sort is not a proper Homo sapiens, and the pierogi is one of the best. As Casey illustrates, you can basically make the pierogi your own by filling it with... whatever. And she does. I am especially fond of her braised short rib pierogis, which I made with venison. Best part of the book: Her master recipes for the dough. Memorize these and you are off to the races with whatever filling suits your fancy. Regret: I wish she had more traditional pierogi recipes. I know the focus of the book is on a modern take (thus the title), but as this is likely to be the best pierogi book you'll ever buy, I would have welcomed a few more old favorites. Regardless, this is a worthy addition to your cookbook collection.

Absolutely love my 'Pierogi Love' book. My roommate and I had a Polish themed party for our housewarming and used several of the recipes from the book, including the Traditional Cheese and Potato, Mushroom, Sauerkraut and Nutella recipes. The directions were all easy to follow, and the photography was stellar. What I love most about this book is that often times I turn to the internet to look up recipes vice traditional cookbooks, but there is no replacement on the internet for these innovative recipes. I've already bought copies for a few of my Western PA friends!

This is a fantastic book on making some VERY interesting (and tasty) Pierogis! I grew up eating more traditional pierogis from my Polish grandparents. I always thought they were quite difficult to make. But the way the process and procedures have been described in this book made it simple! I've not made many dozens of varieties. My favorites so far are the Mushroom one and the Brussel Spouts & Bacon ones... very delicious! Recipes are easy to follow and simple to execute on quite well (granted, mine never look as pretty as the pictures in the book!) Recommend this to anyone interested in trying out Pierogis or just looking for some more unique ideas for dinners/appetizers.

I'm not great with dough-making to be perfectly honest but mastered the pierogi dough in no time due to its ease + fabulous instructions. Also, what's not to love about modern twists on a classic? The crab rangoon pierogies are my favorite, hands down, with second-place props going to the Philly cheesesteak pierogies. I have yet to make the sweet versions yet but it's next up on the list. For any pierogie lover -- or even just someone into dumplings -- this is an absolute gem of a cookbook.

Being from Pittsburgh myself and a pierogi lover, once I saw the dedication "To Pittsburgh, which always has my heart", I knew I had to get this book. I got one for myself and one for my sister as a

Christmas gift. I've only made one recipe so far from the book (the potato and cheddar filled). I had tried my hand at making pierogies years ago from some old recipes, but they would fall apart in the water. When I followed the directions in this book they came out great, and not one fell apart. The directions and notes in this book are detailed and helpful for a quality end result. Looking forward to trying some other of the recipes. A couple notes when making the recipes: -Have a large chunk of time - this one batch took me most of the afternoon from start to finish, but I was enjoying the process... -Add salt to taste for the filling (mine was too salty after following the recipe) Regarding the gift copy, my sister wrote to me: "VERY MUCH looking forward to trying all the really, really cool pierogi recipes. That book is awesome!! Thanks again!" So I'd say she likes it too :)

I have been making cheese, sauerkraut, and potato pierogi for over 40 years. This book is very interesting in that it has recipes that cover a very wide range of fillings. Some of these fillings are "exotic" for my taste; such as peanut butter, nutella, Jalapeno mac & cheese, etc. For this reason I only gave it 4 stars.

I'm often a little hesitant to make dishes requiring me to make my own dough. I think (erroneously almost all of the time) it will be too hard or too time consuming. Well, this book had me making my own dough on a regular basis with no fear. Casey's instructions are impeccable, and the variety of fillings is so fun and inventive. I mean come on, reuben pierogies? Sign me up. The Russian pelmeni are one of my favorites, too. What's so great is you can freeze batches of them so if you are pressed for time and really have that craving, you just need to boil some water. Fabulous photos too.

Leave it to the endlessly inventive mind of Casey Barber to come up with a wide range of pierogi options beyond just sweet and savory and a standard dough. This is the cooking person's pierogi book. I dare you to find one that doesn't appeal to you. Genius stuff!

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