

Pierogi Poutine

Polish dumplings meet Québécois gravy and squeaky cheese curds.

SERVES 4 • 40 MINUTES • COMFORT FOOD

INGREDIENTS

- 1 lb (450 g) potato & cheese pierogies (fresh or frozen)
- 3 tbsp butter, for crisping
- 2 tbsp butter + 2 tbsp flour, for the roux
- 1½ cups (350 ml) chicken or veal stock
- 1 tbsp ketchup (for colour & tang)
- 1 tsp Worcestershire sauce
- 1 tsp cider vinegar
- 1½ cups (200 g) fresh white cheese curds
- Chopped chives or scallions, to garnish
- Salt & black pepper, to taste

METHOD

- 1 Boil the pierogies.** If frozen, drop into salted boiling water and cook 4–5 minutes until they float. Drain well.
- 2 Crisp them.** Melt 3 tbsp butter in a skillet over medium-high heat. Pan-fry the pierogies until the edges turn deep golden, 2–3 minutes a side. Set aside — this crust is what holds up under the gravy.
- 3 Make the gravy.** Melt 2 tbsp butter in a saucepan, whisk in the flour and cook 1–2 minutes to a blond roux. Slowly whisk in the stock, then add ketchup, Worcestershire and vinegar. Simmer 5–7 minutes until it lightly coats a spoon. Season.
- 4 Assemble.** Pile the hot pierogies in a dish, scatter the cheese curds over them, then pour the very hot gravy on top so the curds soften but don't fully melt.
- 5 Finish.** Garnish with chives and eat immediately — pierogi poutine does not wait.

Tip • Get the gravy almost too hot before it hits the curds — that's what gives them their signature soft squeak.