



CS Kielbasa and Pierogi Combo

Source: adapted from Rachael Ray Bob and Robin Young, Boise, ID
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PDF: CS-Kielbasa-Pierogi-Combo.pdf

Serves: 4

Prep: 30 min

Cook: 35 min

Total: 1 hr 5 min

Ingredients - For the Special Sauce:

1 c Sour Cream

½ c grainy Dijon or Dijon mustard

1 t Lemon Zest and 2 t Lemon Juice

3 T finely chopped Chives

Salt and white pepper, to taste

Ingredients - For the Tray Bake:

28 oz (two 14-ounce) Kielbasa, pork

12 frozen Potato Pierogi

2 sm-med Red Onions, thinly sliced wedges with root trimmed but still attached

3 med Poblano Peppers, halved, stemmed, seeded and thinly sliced lengthwise

1 16-ounce jar Sauerkraut with Cumin and Caraway or add a scant 2 t each

1 T Turmeric

Salt and pepper to taste

4 drops Sriracha or to your liking

1½ t Smoked Sweet Paprika

¼ c Riesling

1 T each Granulated Garlic and Onion

3 T Extra-Virgin-Olive-Oil

Non-aerosol cooking spray

Directions - For the special sauce:

stir up ingredients and place in small serving dish or funnel into plastic bottle with spout trimmed to allow sauce to pass.

Directions - For the tray bake:

Preheat oven to 425°F, with rack at center.

Cut the sausage into pieces 4 to 6 inches in length with ends on slight bias. Line a large baking sheet with nonstick foil or foil and parchment and line the edges of the pan with the sausages.

To a large bowl, add onions, Poblanos, sauerkraut, salt and pepper, Sriracha, wine and spices and toss to combine. Add olive oil and toss again. Arrange the mixture along and under the sausages in a second perimeter, leaving the center tray open. Add the frozen pierogi, arrange top-side down in a single layer in center tray and spray with a little non-aerosol cooking spray.

Bake the sausages and pierogis 15 minutes, then turn the pierogis and bake 15 to 20 minutes more until dumplings are puffed and brown.

Rearrange the tray a bit to set the sausages and dumplings on top of the sauerkraut, drizzle with sauce and serve.