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# What wine with a pierogi ?



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Once related to peasant fare, the **pierogi** is gaining respect, satisfying health conscious consumers and creating a new niche of wine pairings.

A new entry into the little crescent shaped dumpling market comes from **Polska Foods** in California. They are boiled, stuffed with an array of fillings and fried. A majority of cooks agree that secret to a perfect pierogi is adding potatoes to the pasta dough to create a strong texture for plump fillings. There are also similar foods indigenous to India, Russia, Germany and of course,

Poland.

Pierogi's are very versatile so they can be served as an appetizer, main course or dessert. They are especially popular at Christmastime and so is wine. So, here are some ideas for matching this ethnic treat with some wine surprises.

Try the mushroom and cabbage pierogi with fresh sauerkraut and caramelized onions with a glass of dry sparkling wine. The whisper of sweetness brings compliments the cabbage and the caramel. Or pour a glass of pinot noir. This selection will stand up to the stout mushroom mixture.

Serve a young zinfandel with these dumplings as a main course along side Polish sausage, sour cream and melted butter. A lively barbera will pair nicely too.

And, for dessert, pour a merlot or a glass of ruby port with ripe cherry conserve-stuffed dumplings.