



# Crab Pierogies and Corn Salad

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## Ingredients

*Makes 4 servings*

### *Pierogies*

2 cups all purpose flour  
2 eggs  
1 tablespoon Old Bay  
¼ cup water

### *Crab Filling*

1 pound Maryland crab meat\*  
½ pound cream cheese, softened  
1 small onion, minced, or 3 tablespoons dehydrated  
minced onion  
1 tablespoon capers (or to taste)  
1 tablespoon caper juice  
1 tablespoon Old Bay  
1 tablespoon lemon juice  
1 tablespoon parsley, dried or fresh  
1 teaspoon garlic powder  
¼ cup panko breadcrumbs

### *Corn Salad*

4 cobs of Maryland corn, or 2 cans  
1 red onion  
1 jalapeño pepper  
1 lemon  
1 lime  
1 bunch cilantro (approximately)  
½ cup olive oil  
1 tablespoon kosher salt  
2-3 pinches of pepper  
½ teaspoon cumin  
½ teaspoon coriander

\*For making small quantities, backfin will do. Rogue Pierogies use 1 part lump to 2 parts backfin

## Preparation

This dish can be an appetizer or an entrée. For an appetizer portion, allow 3-4 pierogies per person. As an entrée, serve 4-6 pierogies per person.

### *Pierogies*

1. Add Old Bay to flour and mix to distribute.
2. Add egg. Use hands to combine eggs and flour/Old Bay mixture as much as possible before adding water. Fold flour over eggs and press. Egg and flour mixture should be dry and crumbly.
3. Add water and continue to mix, folding developing dough over itself. Add more water or flour as needed to make a stiff dough that is not sticky. Dust dough ball with flour and set aside in a cool place.

### *Crab Filling*

Combine all crab filling ingredients except crab and panko. Mix to an even consistency. Gently fold crab meat into cream cheese mixture. Gently mix in panko. Place in refrigerator to cool before filing pierogies. This will make the filling stiffer and easier to work with.



### *To assemble pierogies*

1. Have extra flour and a small cup of water handy. On a flat and floured surface, roll dough to approximately ¼ inch thickness. With a biscuit cutter, or a handy thin-lipped cup, cut the dough into circles. You may re-roll scraps.
3. Once all circles are cut, place approximately 1 teaspoon of filling on the dough. Wet the thumb of the non-dominant hand and the index finger of the dominant hand. With the index finger, wet the circumference of the dough circle. Fold the dough over the filling, pushing the filling back with the wet thumb. This will keep the filling from sticking to the thumb. Press the edges of the dough together to form a semi-circle.
4. Place finished pierogies on a baking sheet lined with parchment paper, making sure pierogies do not touch. They may stick together.
5. Once all pierogies have been formed, boil them until they float, 1-3 minutes. Scoop out with a slotted spoon, and set in a colander or on a cooling rack to drain. They may, at this point, be refrigerated or frozen.

### *Frying the pierogies (optional)*

Place pierogies (frozen, thawed, or still warm) in a pan on medium low heat with 1-2 tablespoons of olive oil. Flip frequently so they do not stick and burn. They will be golden brown in 7-8 minutes.

### *Corn Salad*

1. Remove corn from husk. Coat with olive oil. Broil at 350 for about 30 minutes, rotating after 15 minutes. Let cool. Remove corn from cob. Alternatively, use cans of corn. Drain and rinse corn. Pat dry. Sauté for a few minutes in olive oil. Let cool.
2. Mince onion and add to cooled corn.
3. Mince cilantro and add to corn and onion.
4. Remove seeds from jalapeño, unless you would like your salad very spicy. Mince jalapeño. In a small bowl, mash jalapeño into a paste with kosher salt with the back of a spoon, or a pestle. Add juice of lemon and lime, and 1-2 tablespoons of olive oil. Stir.
5. Add jalapeño dressing to corn, onion, and cilantro mixture. Stir gently to combine all ingredients. Set salad aside.

Serve hot pierogies atop the cool corn salad. Enjoy!

### **Pair With...**

Rosé, Clovelly Vineyard & Winery, Chestertown (Queen Anne's County)



## About the Recipe

**Chef: Krista Sermon, Rogue Pierogies (Anne Arundel County)**

[www.roguepierogies.com](http://www.roguepierogies.com)

Krista Sermon is a former attorney and self-taught chef. She trained briefly in pasta at Ristorante Tosca in Washington, D.C. and worked the line at The Moorings Bistro in Heritage Harbor, and at The Old Stein in Edgewater. In 2013, she founded Rogue Pierogies. Her products will be available this summer at the Westfield Annapolis Farmers' Market, the Riva Road Farmers' Market, and the Kent Island Farmers' Market. Rogue Pierogies is an Annapolis-based producer of local handmade pierogies that sources ingredients from local farmers. The Crab 'Rogies are made with Maryland crab, eggs from Triple J Farm in Stevensville, local onions, and Olive Oil from Dimitri Olive Oil, a Maryland-based importer of fine Greek foods. All of Rogue Pierogies' products are produced in Anne Arundel County and sold exclusively at Maryland farmers' markets.

**Producer: John Wrang, Triple J. Farm (Caroline County)**

<http://triplejfarm.wix.com/farm#!page-3>

Products used in the recipe: Eggs

Triple J focuses on quality by raising hens from day-old chicks and offering a totally natural environment for the birds, allowing them to forage on grass, seeds, and other natural foods making up a large portion of their diet. The remainder of their diet is made up from grains and other natural ingredients; custom mixed; resulting in superior egg quality and taste. John Wrang spent 25 years in sales before starting his chicken and dairy farm. He is well-known among farmers' market patrons and vendors, and is a valuable resource to the local farmers' market community.