

FAVORITE RECIPE:

Late club member's personality, recipes leave a lasting impression

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By RON VIDIKA

news@MorningJournal.com

AVON — The late Vlasta Sedivec left a lasting impression on her fellow members of the Isabella Guild of the Knights of Columbus, not only with her personality, but with her pierogies.

“She was president of the Isabella Guild when she was in her 80s,” said Fran Sikora of Vlasta, who died in 2005 at the age of 84.

“She used to make pierogies. She said one day she would teach us all how to make them. One day, we got together at someone's house and she taught us,” said Sikora, of Avon.

LaVerne Sedivec, of Grafton, called her mother-in-law's pierogies her “signature dish.”

She said Vlasta arrived in Cleveland from Czechoslovakia with three children in tow in November 1950, during a major blizzard.

After living in Cleveland and Parma, Vlasta moved to North Ridgeville in 1985, and began attending St. Mary's Church in Avon. It was then Vlasta joined the Isabella Guild.

“She'd share all her stories with the members,” LaVerne Sedivec said. “She had an amazing history. She used to make pierogies that were primarily fruit-filled. She realized that here (in America), cheese and potato pierogies were popular, so she began making those. She used to serve them at polka Masses at the Knights of Columbus Hall in Avon.”

Earlier this month, the Guild members teamed up at the Avon home of member Mary Bliss to make pierogies the way Vlasta once did.

“A group of us that go out to dinner every Friday to socialize, we got together to make them. We invited our husbands and they enjoyed a good meal, since we had a potluck to go with it,” Sikora said.



A group of friends came together at the home of Mary Bliss in Avon to make potato, blueberry and cabbage pierogies in memory of their good friend, the late Vlasta Sedivec, who they had known for years through the Knights of Columbus ladies group. From left are Ruth Uszak, LaVerne Sedivec, Fran Sikora, Mary Jane Morog, Pam Christopher and Pat Christ. MORNING JOURNAL/NATE PARSONS



Vlasta Sedivec

“We started at 10 in the morning and were done about 2:30 in the afternoon. We made 20 dozen pierogies,” Sikora said. “We used 20 pounds of flour and 20 pounds of potatoes. And the men loved it.”

Vlasta’s Pierogies

Servings: About 5 dozen

4 cups flour

4 tablespoons oil

3 eggs

2 tablespoons sour cream

1 cup mashed potatoes

5 to 6 tablespoons water

Place flour in big mixing bowl and set aside. In another bowl, blend together oil, eggs, sour cream and mashed potatoes. Add to flour mixture, alternating potato mixture with water until dough is a soft consistency.



LaVerne Sedivec, daughter-in-law of Vlasta Sedivec, puts a few blueberries inside the pierogi and sprinkles it with sugar.
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Roll dough on floured surface until thin pie crust thickness. Cut into 4-inch-round circles. Place rounded teaspoon filling in center of circle. Dip your finger in warm water and coat half of the circle with water (make sure the half-edge is wet).

Pick up the pierogi with your fingers and crimp and seal the edges tightly together. Make sure no filling has gotten on the sealing edge. Once a batch is finished, place carefully in boiling water.

Total boiling time is approximately 10 minutes. Finely chop onions and fry in butter until golden brown. Place boiled pierogies in butter and onions. Add salt and pepper to taste.

POTATO FILLING

5 pounds of Idaho potatoes

1 cup cheddar cheese

8 ounces cream cheese

1 egg

1 teaspoon salt

Peel and cook the potatoes. Drain and mash. Add cheese, cream cheese, egg and salt. Best if made a day ahead and cooked.

BLUEBERRY FILLING

1 pint, fresh blueberries

Sugar

Place washed and dried fresh blueberries in center of dough and sprinkle with sugar. Fold dough over and crimp edges.



Fran Sikora crimples and seals the outer edges of the blueberry pierogi together with her fingers.
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CABBAGE FILLING

1 head of cabbage, finely shredded

1 teaspoon salt

Large onion, finally chopped

Small can of sauerkraut, rinsed and squeezed dry

Sprinkle salt on cabbage, let stand to remove water, squeeze excess water out. Sauté onion in 2 teaspoons of butter.

Add cabbage and cook until cabbage is done. Add sauerkraut. Make ahead and cool.

Helen Lowe cooks the blueberry pierogi by placing it in boiling water for 10 minutes.

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