



Kielbasa and Pierogies

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| 8 Pierogies | 1 medium onion, cut into rings |
| 1 link Kielbasa, sliced into 1/4 inch rounds | 1 medium apple, cut into 1/4 inch slices |
| 1/2 tsp. salt | 1/4 cup sugar |
| 1/2 tsp. pepper | 1/4 cup cider vinegar |
| 4 Tbsp. butter | 1/4 Keuka Spring Riesling |

Cook Pierogies according to package directions. Sauté Kielbasa until slightly brown. Remove from heat. Sauté onion in butter. Add apple and sauté until almost tender. Stir in sugar, vinegar, wine, salt, and pepper. Bring to a boil. Reduce heat, simmer, uncovered about 5 minutes. Add Pierogies and Kielbasa to skillet; stir to coat. Serve with Keuka Spring Riesling.

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Polish Dried Fruit Compote

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| 1 cup pitted prunes | 1 lemon peel |
| 1 lb. mixed dried fruit (pears, figs, apricots, and peaches) | 1/2 cup brown sugar |
| 5 cups water | 1 cinnamon stick |
| 1/2 cup raisins | 1 tsp. lemon juice (optional) |

Combine water, mixed dry fruits, prunes, and raisins in a pot large enough to hold all the ingredients. Let stand for 2 hours. Stir in sugar and cinnamon. Bring to a boil, cover and then simmer for about 25 minutes (or until the fruits are plump and tender). At the end stir in the lemon peel. Add the lemon juice to taste. Let stand 15 minutes.

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