



# Stripers @ Home



with Executive Chef Nick Burgess

## **Vegetarian Jackfruit Pierogis**

**with Cajun Etouffee Sauce**

**Saturday May 23<sup>rd</sup> @ 3pm**

**Back by popular demand is the third installment of our Zoom cooking class series featuring Stripers Waterside Restaurant's Executive Chef Nick Burgess. Join us for this upcoming segment where Chef Nick will teach students how to make vegetarian jackfruit stuffed pierogis with Cajun etouffee sauce.**

**This class is free for participants and can be accessed with Zoom through your computer, tablet or smart phone! Take a look at the details below to prepare yourself with everything you will need for an exciting afternoon cooking @ home!**

### Pierogis

#### Equipment List

Mixing bowl  
Rolling pin  
Round cutters  
Sautee pan/ saucepan  
Slotted spoon  
Wooden spoon  
Parchment paper

#### Pierogi Dough

2 cup all-purpose flour  
1 teaspoon salt  
1/2 cup warm water  
2 tablespoons oil  
2 tablespoons butter (for cooking Pierogis)

#### Etouffee sauce ingredients

1 tablespoon oil  
1 cup Vidalia onions small diced  
1/2 cup green pepper small diced  
1/2 cup celery small diced  
2 each cloves garlic minced  
1 cup vegetable stock  
1 cup diced tomatoes  
1 tablespoon Worcestershire sauce  
1/4 teaspoon cayenne  
1/2 teaspoon thyme  
1/2 teaspoon Tabasco

Planning to join this cooking class?? Let Stripers take all the work out of going to the grocery store and gathering all these items!! We will prep and package a full **STRIPERS AT HOME** kit for you with all the ingredients for this recipe!! This kit will be \$35 and can be ordered by calling Stripers at 207-967-3118!!

**Please place all kit orders by Wednesday May 20<sup>th</sup> for pickup on Friday May 22<sup>nd</sup> or Saturday May 23<sup>rd</sup>.**

#### Zoom Login Details:

Join

URL: <https://us02web.zoom.us/j/82967558187?pwd=L1FnRFgzWGZTTU9STUZSaHZ0RTA5UT09>

Meeting ID 829-6755-8187

Meeting Password **800430**