

Bigos

Ingredients:

- 1 lb. sauerkraut
- 1 fresh cabbage
- 3 dried mushrooms (broken into bits)
- ½ lb. boneless pork
- Fat for frying
- ¼ lb. bacon
- 2 oz. salt pork (diced)
- 1 medium onion (minced)
- 3 tblsp. flour
- 6 oz. kielbasa
- 3 tblsp. tomato paste
- Salt and pepper to taste
- Sugar to taste (optional)
- 1/3 cup red wine

Directions:

1. Cut the sauerkraut, add to a small amount of boiling water and simmer until tender.
2. Shred the cabbage and cook in the same way, adding mushroom bits.
3. In a hot skillet, melt a little fat and brown pork on all sides.
4. Add pork and bacon to the sauerkraut.
5. Cover and simmer until meat is tender.
6. Fry the diced salt pork until crisp and add to the sauerkraut.
7. Using the fat from the salt pork, saute the onion.
8. Add flour, stirring and cook over low heat until browned.
9. Remove the pork and bacon from the sauerkraut.
10. Cut the meats into cubes.
11. Dice the sausage. Fry until well done.
12. Combine with the sauerkraut & cabbage.
13. Add the browned onion, flour and tomato paste. Stir thoroughly.
14. Return meats to the pot.
15. Season with salt & pepper, and a dash of sugar.
16. Bring to a boil.
17. Add wine and simmer for an additional 5 to 10 minutes.
18. Serve with potatoes.