



## Tastes of Poland & Party Recipe Card

### Polish Hunters' Stew



### Tradycyjny Bigos

*"My Mother-in-Law's recipe" ~ Jane O'dell*

#### Ingredients (serves 6)

- 2 lbs (1 kg) fermented Polish cabbage - *I used a large jar of 'Krakus'*
- 1/2 medium fresh white cabbage, shredded
- pre-cooked or smoked pork, chicken and/or ham (good for using-up left-overs)
- 1 lb (0.5 kg) assorted Polish kielbasa (sausage) - *I used Toruńska, Wiejska Wolarek, Dzadunia Sololów, Swojska Czielecina Masarnia*
- 2 oz (50 g) dried mushrooms (optional)
- 1 onion and 2 cloves garlic, chopped
- 3-4 rashers of bacon
- 6 chopped prunes
- 1 pt chicken stock - *I used a stock-cube*
- black pepper
- 1/2 tsp allspice
- 2 bay leaves
- A few juniper berries



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- Chop bacon and onion and fry until bacon is browned and the onion soft
- Drain the fermented cabbage and rinse to get rid of sharp taste
- Add to a large pot with all the rest of the ingredients
- Simmer for one hour or longer - it really doesn't matter
- Serve with plain boiled potatoes
- Add some slices of kielbasa on the top
- Sprinkle with parsley
- Add a side plate of sliced Polish pickled dill cucumbers (*ogórki*)

*Bigos can be reheated and cooked the next day. It does improve with keeping.*

*Bigos will freeze well and can be microwaved to heat up again.*

*Be sure to heat it thoroughly.*

*I use whatever is in the fridge or freezer in the way of sausage, meats, etc.*

*The amounts can vary depending on what is available.*

## **Smacznego!**