

Bigos



Ingredients:

- **500 g of fresh white cabbage**
- **500 g of sauerkraut**
- **300 g of pork**
- **40 g of dried mushrooms**
- **200 g of sausage**
- **150 g of bacon**
- **1 onion**
- **100 g of dried plums**
- **frying oil**

Spices

- **2 grains of allspice**
- **5 grains of black pepper**
- **2 bay leaves**
- **2 cloves**
- **salt**

How to prepare:

- 1. Put the mushrooms into a small pot and pour 2 glasses of cold water. Leave it overnight.**
- 2. Boil the soaked mushrooms in the same soaking water until they are soft.**
- 3. Drain the mushrooms and cut into strips.**
- 4. Rinse the sauerkraut, drain it, chop it finely and put it in a pot.**
- 5. Pour a small amount of boiling water and cook about 1 hour.**
- 6. Clean the white cabbage and shred.**
- 7. Pour a small amount of boiling water.**
- 8. Season with 1 teaspoon of salt and cook about 30 minutes.**

9. Drain the cooked cabbage and combine in one pot.

10. Add the chopped mushrooms, the mushroom broth and the spices: allspice, pepper, bay leaves and cloves.

11. Cut the meat and fry in oil until golden brown. Salt it.

12. Fry diced onion with diced bacon and sausage.

13. Add to the cabbage along with the meat.

14. Add the sliced plums. Cook for at least 1 hour.

15. Season bigos with salt and pepper to taste.

Polish bigos:

