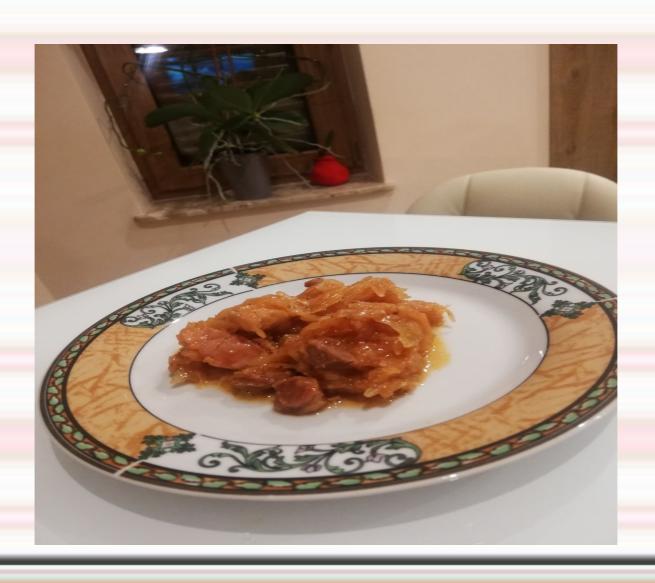
Bigos



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:



