



# BIGOS

## Ingredients

- 1/2 medium cabbage
- 4 cups of sauerkraut
- 1 tin of tomato puree
- 1/2 lb bacon
- 1 lb diced pork
- 1 lb kielbasa sausage
- 1 large onion shredded
- 1 bay leaf
- 2 cloves garlic minced
- 1 tsp all spice

## Directions

1. Cut your washed cabbage in thin slices and boil until tender in a large pan and then drain and return to pan
  2. Boil the sauerkraut in another pan, with two cups of water, strain but keep the sour water to one side
  3. Sauté the diced pork & bacon in a little oil or butter and then set aside
  4. Sauté the onion, garlic, diced sausage & bacon until cooked through
  5. Add all the ingredients to the cabbage pan, including the sour water, season with salt & pepper and let simmer for about an hour
- Serve with warm crusty bread and enjoy!

You can add other ingredients to suit your families taste, such as mushrooms, carrots, grated apple, chopped prunes and you can substitute the sausage with any good quality smoked sausage!



**PREPARATION: 20 MIN**  
**COOKING: 1 HOUR**

*Bigos, often translated into English as hunter's stew, is a Polish dish of chopped meat of various kinds stewed with sauerkraut and shredded fresh cabbage. It is served hot and can be enriched with vegetables such as mushrooms and carrots, spices or red wine (if it's just for grown ups!)*