

BIGOS (Polish Hunters' Stew)

INGREDIENTS

1 jar of sauerkraut (in wine vinegar or brine, depending on preference)
Equal quantity of fresh white cabbage (again depending on taste)
Some kind of Polish smoked sausage/smoked ham pieces
Any leftover meat and gravy from roast meats, kept in freezer until needed 1-2
onions, chopped
3-4 bay leaves
Black pepper

METHOD

Sauté the onion in butter or goose fat.
Add fresh cabbage if using and sauté, then sweat this with the onion.
Drain the sauerkraut and add to pan – mix well.
Add the bay leaves and pepper and any gravies.
Simmer for 2 hours then add the meats and smoked sausages.
Simmer for a further ½ hour.
Leave at least a day before re-heating.
Serve with mashed potatoes (with butter and soured cream).

(This is a dish that improves with keeping!)

