Main dishes / Poland

Bigos



Sauerkraut and fresh cabbage stewed with several meats and dried fruit over three days.

Time 280 min **Servings** 10

What you'll need.

- [ ] 1 kg Sauerkraut
- [ ] 1 kg Fresh cabbage
- [ ] 600 g Pork shoulder
- [ ] 400 g Smoked kielbasa
- [ ] 300 g Smoked bacon
- [ ] 400 g Beef
- [ ] 50 g Dried porcini
- [ ] 150 g Prunes
- [ ] 3 piece Onions
- [ ] 3 tbsp Tomato paste
- [ ] 250 ml Dry red wine
- [ ] 8 piece Juniper berries
- [ ] 4 piece Bay leaves
- [ ] 6 piece Allspice berries
- [ ] 60 ml Vegetable oil
- [ ] Salt and pepper — to taste

Let's make it.

01 Soak the dried mushrooms in a cup of warm water for half an hour and slice them, straining and keeping the water.

02 Squeeze the sauerkraut, shred the fresh cabbage and stew each in its own pot for thirty minutes.

03 Render the bacon to crackling, brown the pork and beef in its fat, then the onion.

04 Combine both cabbages, the meats, sausage, mushrooms with their water, prunes, tomato paste and spices in a large pot.

05 Add the wine, bring it up and stew two hours on the lowest heat, stirring occasionally.

06 Cool it completely and leave it a day in the cold, then bring it back to the boil and stew an hour.

07 Repeat the cycle once more on the third day. Serve with rye bread and a glass of vodka.

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