

Bigus (Bigos)

- 1 qt. Canned sauerkraut
- ½ lb pork
- ½ lb veal
- ½ lb beef
- ½ lb lamb
- 1 large onion
- ½ lb fresh mushrooms
- ¼ lb bacon
- ½ lb Polish sausage

Wash sauerkraut before cooking. Cut meat into small pieces and fry in butter until brown with one onion chopped fine. Add potato, water and any other vegetable stock. Cook till meat is done. Then put in finely cut smoked sausage and sauerkraut and boil again. Add mushrooms which have been cooked separately. Put altogether and salt and pepper.

Mrs. Max Boemer International Institute Cook Book