

Bigos (Hunter's Stew)

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| 1 cup chopped onion | 1 tablespoon plum marmalade or 4 pitted prunes |
| 2 tablespoons butter | 1 cup tomato purée |
| 1 small head white cabbage, shredded finely | 1 bay leaf |
| 1 quart sauerkraut | 1 teaspoon salt |
| 6 large whole mushrooms, sliced | $\frac{1}{2}$ teaspoon freshly ground pepper |
| 4 cups diced Polish sausage and $\frac{3}{4}$ cup red wine
any combination of roasted
beef, veal, pork or lamb | |
| 2 bouillon cubes dissolved in 1 cup water or gravy from roast | 1 clove garlic, crushed |

2 sour apples, peeled and diced

Cook onion in butter until golden brown. Use a 3-quart casserole or baking dish; add all of the ingredients as listed, except the wine and garlic to the casserole. Place covered casserole in a 300° F oven and cook for 2 hours. Add the wine and garlic and continue cooking for 20 minutes.

Yield: 8 servings

Note: Bigos should be prepared at least 3 days in advance of serving and reheated once or twice a day during the marination. Refrigerate in a glass or non-metal container.

From: The Cookbook of the United Nations