

Bigos (Hunter's Stew)

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 any combination of roasted beef, veal, pork or lamb	$\frac{3}{4}$ cup red wine
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