

Bigos (Hunter's Stew)

- 1 cup chopped onion
- 2 tablespoons butter
- 1 small head white cabbage, shredded finely
- 1 quart sauerkraut
- 6 large whole mushrooms, sliced
- 4 cups diced Polish sausage and any combination of roasted beef, veal, pork or lamb
- 2 bouillon cubes dissolved in 1 cup water or gravy from roast
- 2 sour apples, peeled and diced
- 1 tablespoon plum marmalade or 4 pitted prunes
- 1 cup tomato purée
- 1 bay leaf
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- ¾ cup red wine
- 1 clove garlic, crushed

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