

# Recipe of the month



There are probably as many different recipes for Bigos as there are cooks in Poland and this is the recipe my mother swears by. Bigos is Poland's national dish and it used to be cooked in a cauldron or on a camp fire by Polish hunters who would add whatever meat they had to hand, for example, venison or other game.

## Ingredients

- 2 jars sauerkraut
- 2 tbsp. vegetable oil
- 2 large onions, chopped
- 5 pieces lean belly pork or pork shoulder
- 2 smoked polish sausages
- 50g dried porcini mushrooms
- 1 beef stock cube
- 5 dried prunes
- 2 bay leaves
- Salt and pepper
- 1 tsp. of sugar

Serves 4

*Joanna*

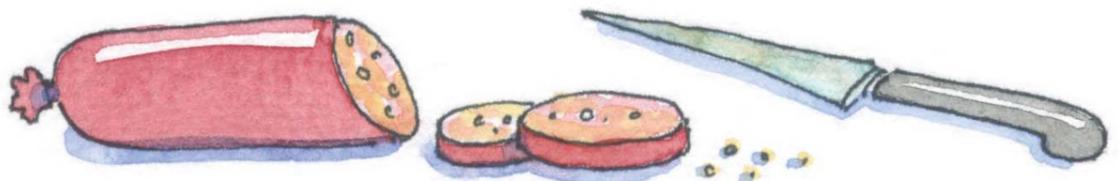
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# Bigos (Polish Hunter's Stew)



## How to prepare

1. Put the sauerkraut in a large saucepan over a low heat. If the sauerkraut is very sour (and you would prefer it to be less sour) remove some of the vinegar and replace with an equal amount of water.
2. Heat the vegetable oil in a separate large pan and add the onions. Cook on a very low heat until the onions are very soft and lightly golden.
3. Add the chopped pork to the pan and brown all over, until any fat has melted.
4. Add the chopped smoked sausage to the pan.
5. In a separate bowl, pour a cup of hot water onto the porcini mushrooms and leave them to soak.
6. Add the onions and meat to the pan with the sauerkraut.
7. Add the beef stock cube and bay leaves and stir well. Drain the porcini mushrooms, set aside the liquid, roughly chop and add to the sauerkraut. Pour in the cup of porcini mushroom stock too, being careful not to add any of the grit at the bottom. Add the chopped prunes.
8. Cover with a lid and cook on a low heat for 2 hours stirring from time to time.
9. Bigos is best eaten the day after cooking, after being thoroughly reheated.
10. Serve with Polish rye bread.



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