

※ BIGOS ※
(Hunter's Stew)

Bozena Stasiuk

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| 2 1 quart jars of sauerkraut,
drained | 1 (29-oz.) can tomato sauce |
| 1 head fresh white cabbage | 1 (12-oz.) can tomato paste |
| 1½ lb. pork tenderloin | 3-5 bay leaves |
| 1 lb. kielbasa | salt, pepper, red paprika,
Maggi seasoning, Vegta mix |
| 2 T. margarine | seasoning - to taste |
| 2 cans sliced carrots, drained | |
| 2 (12-oz.) pkg. fresh white
mushrooms or 1 pkg. dried
or 2-3 lg. cans, drained | |

Remove outside leaves of cabbage. Wash cabbage head and cut into 4 wedges. Cut out the hard core. Shred cabbage and add into a pot with 2 inches of water. Cover and cook/steam for at least 1 hour, stir from time to time, and keep adding a little water as it cooks, making sure there is a little water in the bottom at all times. After an hour add the sauerkraut. Mix and cover and cook for 1-2 hour, stirring occasionally and adding water as needed. If you like it sour, do not drain the sauerkraut completely. Season and roast the tenderloin in the oven until done. Cool and cut into ½ inch pieces. Add to pot with cabbage mixture. Peel skin from the kielbasa, dice and fry in a skillet with margarine until browned. Add to pot. Peel the skin, wash and cut the mushrooms, fry in margarine until golden brown. Add to pot. If using dried: boil in a little water with margarine for at least ½ hour, drain & cut into small pieces. Add carrots to pot. Add seasonings to taste, add tomato sauce and paste. Mix all together. Continue cooking on low heat for at least 2-4 hours, stirring occasionally and adding a little water as needed. The longer it simmers the better it gets. It can simmer as long as 4-6 hours. Serve with hot mashed potatoes and rye bread.