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## Bigos Hunter's Stew

**Bigos is a traditional meat dish considered to be the Polish national dish.**

Any combination of game, beef, pork, poultry and vegetables works.

Bigos also is an excellent way to use up leftover cooked meats.

**Makes 6 to 8 servings**

**Prep Time: 30 minutes, Cook Time: 1 hour, 30 minutes**

### **Ingredients:**

1 cup pitted prunes	1/2 pound smoked Polish sausage, cut into 1-inch pieces
1/2 ounce dried Polish or porcini mushrooms	1/2 pound cooked fresh Polish sausage, cut into 1-inch pieces
2 cups boiling water	1 pound leftover boneless meat, cut into 1-inch pieces
1 tablespoon bacon drippings or vegetable oil	3 large tomatoes, peeled and chopped
1 medium onion, chopped	1 cup dry red wine, preferably Madeira
1 small head fresh cabbage, chopped	1 bay leaf
1 pound sauerkraut, rinsed well and drained	Salt and black pepper to taste

### **Preparation:**

Place prunes and dried mushrooms in a medium bowl. Pour over boiling water and let steep for 30 minutes or until mushrooms have softened. You may chop the mushrooms and prunes, but leaving them whole makes for a chunkier dish. Set aside with soaking liquid.

Meanwhile, in a Dutch oven or large pot with a lid, saute onion and fresh cabbage in bacon drippings or vegetable oil. When cabbage has collapsed by half, add sauerkraut, meats, tomatoes, wine, bay leaf and reserved mushrooms and prunes and their soaking liquid, being careful not to pour off the sediment in the bottom of the bowl.

Mix well and bring to a boil over medium heat. Lower heat to low and simmer covered for 1 1/2 hours, stirring occasionally and adding liquid as needed to prevent burning.

When ready to serve, remove bay leaf and any bones from meats. Portion into heated bowls and garnish with a piece of "frisee" or other fancy greens to resemble the feather in a hunter's hat. Accompany with whole, peeled and boiled potatoes.

The longer this cooks the better it tastes, and it's even better served the next day. It's a natural for outdoors cooking in a cast-iron kettle winter or summer. The dish lends itself well to potlucks and tailgate parties, slow cookers and freezes well.