



SMOKED GRILLED BIGOS

INGREDIENTS:

1 head white lettuce
5 Sokolow sausages
400 g Sokolow pork shoulder
100 g Sokolow raw smoked bacon
40 g mushrooms
500 g sauerkraut
1-2 onions
10 dried plums
2 bay leaves
few grains allspice
1/2 glass red wine
1 small jar tomato purée
salt, pepper
oil

SALSA:

10 fresh plums
few sprigs thyme
2-3 small chilli peppers
oil

MOREOVER:

few handfuls of smoking sticks

PREPARATION:

1. Pour water over the mushrooms and set aside to soak. Cut the cabbage into quarters, then coat with oil and brown well on the side of the grill (at a very high temperature).
2. Put the water-soaked smoking woods on the grill. Then place the browned cabbage on the grill.
3. Place a heatproof dish on the grill. Pour in the oil to give it a smoky aroma.
4. Brush the sausage and pork shoulder cut into large pieces with oil and grill at a high temperature until parched.
5. Cut the bacon into pieces and toss it over the hot fat. Add the sliced sausage. Cut the pork into pieces and add to the ingredients in the heatproof dish.
6. Chop the onion and cabbage, then add to meat. Mix thoroughly. Add bay leaves, allspice, and wine. Simmer for an hour.
7. Add the soaked mushrooms, cabbage, chopped prunes, tomato purée and water from soaking the mushrooms to the ingredients. Simmer the ingredients until tender (approx. 30 minutes). Season with salt and pepper.
8. Prepare the salsa: dice the prunes and then combine with the chopped chilli peppers, thyme, and oil. Serve as an addition to bigos..