

TRADITIONAL POLISH STEW

INGREDIENTS:

2 kg cabbage
250 ml water
handful dried mushrooms
handful prunes
250 ml tomato purée
2 bay leaves
500 g ribs
2 tablespoons lard
1 kg pork ham
500 g bacon
1 Gzella tender Kmicica sausage
2 onions
salt, pepper

PREPARATION:

1. Soak mushrooms and prunes in separate vessels for a few hours. Add 250 ml of water, mushrooms, prunes, tomato purée, bay leaves and ribs to the cabbage. Cook, stirring occasionally.
2. Heat the lard in a pan, add diced ham. Fry until brown. Then add to the cabbage and other ingredients.
3. Cut bacon into strips and fry with sausage pieces. Add chopped onions. Then add to the cabbage and other ingredients. Mix and simmer for at least 3 hours. Season to taste with salt and pepper.