



Krakowski Bigos Myśliwski

From: Kevin Schokora

Prep Time: 20 min

Serves: 10+

Cook Time: 8-10 hours

Instructions

- 1) Place the dried mushrooms in a measuring jug and add the boiling water. Set aside to soak while preparing the meat.
- 2) Pan fry meat in a large casserole or saucepan until it starts to crisp up. – Transfer to bowl, leaving the flavor bits on bottom of pan
- 3) Add the onions to the pan (and a splash more oil if needed) and cook for 5 minutes, stirring. Add the shredded cabbage and cook for another 5 minutes. Add a splash of beer or stock if the pan gets too dry, then transfer to the slow cooker.
- 4) Add the prunes, porcini mushrooms with their soaking liquid, sauerkraut, tomato paste, bay leaves, seasonings, beer, and beef stock to the slow cooker. Stir well. Cover and cook on LOW for 8–10 hours (or overnight).
- 5) Add mini perogies and cook until tender.
- 6) Discard the bay leaves and check the seasoning. Serve hot with Pumpernickel bread.

Notes

Bigos, often referred to as hunter's stew, is a traditional Polish dish made with a combination of meats, sauerkraut, cabbage, and various spices, known for its rich, complex flavors and hearty texture. It is typically served hot and can be enhanced with ingredients like prunes, mushrooms, and wine, with the flavors deepening over time.

Ingredients

- Dried porcini mushrooms: ½ cup (40g)
- Boiling water: 1 cup (240ml)
- Kielbasa sausage: 1 lb (450g) (cubed)
- Kabanos sausage: 4 (cut into small pieces)
- Vegetable oil: 3 tbsp (or as needed)
- Onions: 2 medium (diced)
- White cabbage: 1 small (cored and shredded)
- Sauerkraut: 6 cups (800g) (drained)
- Prunes: 10 (halved, or a can of stoned prunes, drained)
- Tomato paste: 2 tbsp
- Bay leaves: 3
- Mini-perogies: 2 lbs
- Caraway seeds: 1 tbsp
- Allspice: ½ tsp (or 4 allspice berries)
- Beer or beef stock: As needed (for liquid)
- Polish Beer: six pack – 4 should do, drink the other 2

Vegetarian Version:

- Meat substitutes: Use vegan kielbasa sausages (like Tofurky) and smoked baked tofu for a meaty texture and savory taste.
- Stock Substitutes: Vegetable Stock

