



BIGOS ala Goshia – RECIPE

Components:

2.5 kg less sour sauerkraut
1.5 kg of meat (pork or shoulder)
1 kg of Silesian sausage
25 grams of dried mushrooms
large onion

Preparation

1. Boil cabbage (about 1 hour).

2. All meat and sausage (diced), fry in a pan neatly Scorching-watering or oil, at the end add the diced onion.

Throw into the pot in which we cook cabbage.

3.Add previously soaked in water, mushrooms and throw a few grains of black pepper and bay leaves.

Season with salt and pepper to taste, add a little wine and simmer another 1 hour, if necessary, watered with water, stirring occasionally.

4. Finally add the tomato paste (about 200g) or few chopped fresh tomatoes.

Enjoy!