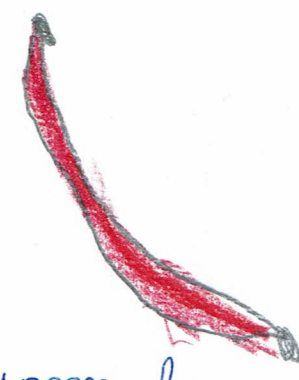


Bigos from young cabbage recipe

Ingredients in this recipe:

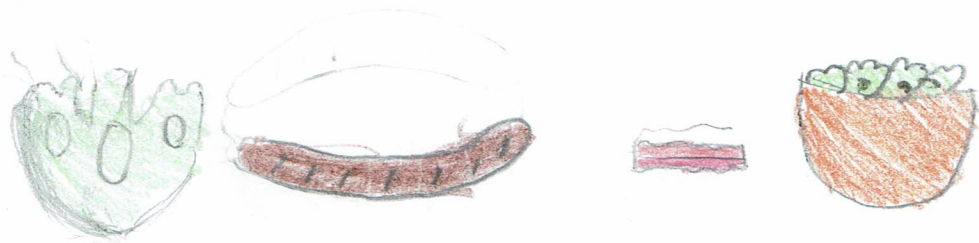
- 4 young cabbages
- 0.7 kg of lean pork
- 0.25 kg of smoked bacon
- 0.7 kg of thin sausages (kielbasa)
- 1 carrot, 1 parsley, half of celery, 1 onion
- 1 bunch of dill
- 3 bay leaves, 4 grains of allspice, 1 tablespoon of sugar
- 1 tablespoon of oil
- sugar, salt & pepper



Recipe:

1. Cut pork and onion into small pieces. Fry in oil.
2. Put fried meat & onion into a pot, add small amount of water and simmer for 30 minutes.
3. Cut cabbage into small pieces. To the boiling meat and onion add: cabbage, diced bacon, vegetables, whole bay leaves and allspice.
4. Boil the whole mixture until cabbage is soft.
5. Season your bigos with salt, pepper and a little sugar.
6. Before serving add sausages (Kielbasa) to the pot to make them warm. Chop dill and sprinkle bigos served on plates (or serve chopped on a separate saucer).

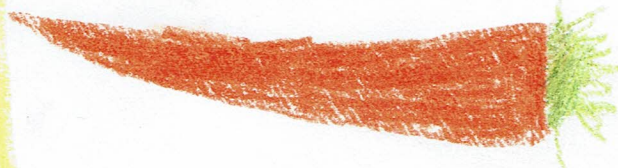
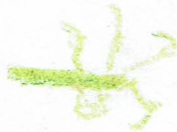
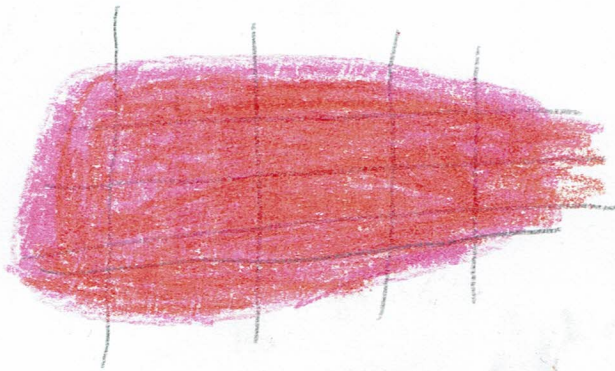
I hope that you find this bigos from young cabbage recipe useful.
Enjoy your meal! Smacznego! :)



Polish flaki soup

Ingredients in this recipe:

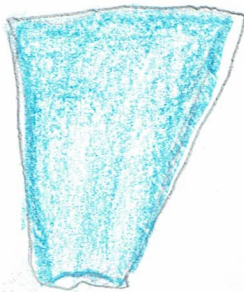
- 1 kg of pure, cut up beef or pork tripe
 - 0.5 kg of the beef meat (without bone)
 - 4-5 carrots
 - leek
 - medium size celery
 - 2 parsleys
 - spoonful of butter
 - two spoonful of the marjoram
 - one spoonful of the marjoram
- takes 1h - makes ~ 5-6 portions



Recipe

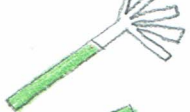







1. Clean 1kg of beef tripe, previously cut up and blanched. Sift on the colander.
2. Put 0.5 kg of the beef without the bone into the pot. Pour over 2 litres of water and cook 1 hour.
3. In the meantime cut up or shred 4-5 of medium-sized carrots, one average celery and 2 parsleys.
4. Put vegetables into the stock and cook along for next 30 minutes.
5. Pour previously prepared tripe.
6. Salt some more and season to taste.
7. Gently cook the whole on the slight fire for 1 hour and 30 minutes.
8. Make the roux from butter and the flour, add to soup and mix precisely.
9. Before the end of cooking add the marjoram.
10. Serve with fresh bread (the best is to serve with a roll).

I hope that you find this polish beef tripe recipe useful.
Enjoy your meal! Smacznego! :)



Pierogi with meat filling recipe

Ingredients in this recipe:

- 0,5 kg of beef 
- 3 carrots 
- 1 parsley 
- 1 leek 
- half of a celery 
- 1 onion 
- butter or oil for frying 
- 1 roll 
- parsley leaves 
- two eggs 
- salt & pepper 
- pierogi dough 
- crackling or fried onion 

Recipe:

1. Wash 0.5 kg of beef without the bone. Put in salted water.
Cook, until the meat softens.

2. Prepare vegetables: peel and cut into small stripes
three carrots, one parsley, one leek and half a celery.
Throw this vegetables into stock with meat
and leave gently cooking on half an hour.

I usually don't buy raw vegetables in such situations.

I prefer buying in a grocery those already cut up
frozen vegetables.

3. While the meat is being cooked with vegetables
peel onion and cut it into cubes.

4. Fry onion on the frying pan with the
addition of butter, until it lightly browns itself.

5. Take the meat out of stock and tear into smaller pieces.

6. Put one roll into the bowl and fill with stock. Wait a while,
as far as the roll will become soaked. Then take it out of the
bowl, drain and add to the meat.

7. Add also fried onion and precisely mix everything.

8. Grind the blend of onion, meat and roll in a meat mincer.

9. Chop parsley leaves up and add to stuffing.




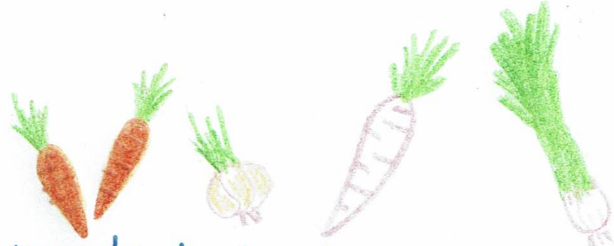




10. Break two raw eggs into a meat mixture.
11. Add salt and ground black pepper. Mix. Season to taste.
12. If your stuffing is too dry add some stock.
13. Now arrange this stuffing with teaspoon of pierogi dough and carefully glue the dough, forming pierogi.
14. Cook pierogi on salted water. After floating to the surface cook until become ~~fir~~ soft. Then sift out.
15. We pan-fry the cooked pierogi. Use butter or sunflower oil. Fry pierogi from both sides - from time turning from side to side. Fry pierogi until become firmly browned from both sides.
16. Lay pierogi on plates. To make the dish more tasty sprinkle pierogi with crackling prepared, in the meantime or use onion fried to gold. Many people like to eat meat filled pierogi with ketchup, mustard or other nice sauces. You can try it, but it is worthwhile knowing that such a way of eating isn't truly traditional.

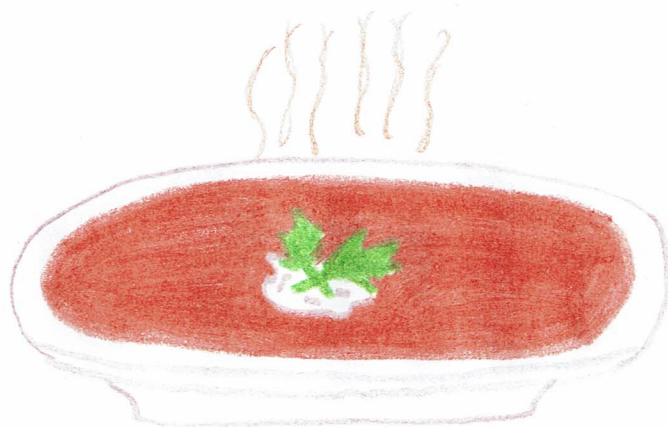
I hope that you find this pierogi with meat filling recipe useful. Enjoy your meal! Smacznego! :)



Red borscht with mushrooms for Christmas Eve supper

Ingredients in this recipe

- a handful of dried mushrooms (100g) 
- 2 cloves of garlic 
- 4 medium beets 
- 2 liters of vegetable broth (2 carrots, 1 onion, 1 parsley, 1 leek) 
- dried herbs: 2 bay leaves, 2 tablespoons of marjoram, 6 grains of black pepper, 6 grains of allspice 
- 3 tablespoons of the chopped fresh parsley 
- 3 tablespoons of lemon juice 
- 3 tablespoons of thick sour cream (18% fat) 
- salt and freshly ground black pepper



Recipe:

1. The day before: rinse mushrooms in the sieve, put into a saucepan, pour 2 cups of cold water and leave for a night.
 2. The next day, cook mushrooms until tender (about 20 minutes) in which they were soaked, but with the addition of bay leaves and garlic.
 3. Wash beets, wrap each in aluminium foil, place on baking sheet and bake until tender (about 1 hour). You can check beets with a knife or a fork. It should go through smoothly.
 4. Spread the foil, peel and grate the beets into stripes.
 5. Add marjoram, pepper, allspice and parsley to the boiling broth. Then add grated beets, and season with salt.
 6. After some time add lemon juice. Decant vegetable broth and combine it with the mushroom brew. Leave few mushrooms in the soup - the rest can be used for something else. I hope that you find this Christmas Eve supper red borscht recipe useful.
- Epy your meal! 🍴 smackneggo :)

