***Hunting stew***

*80 dkg cabbage*

*20 dkg veal*

*20 dkg pork (without bones)*

*10 dkg bacon*

*15 dkg sausage*

*Fat*

*2 dkg flour*

*50 ml red wine*

*4 dkg tomato concentrate*

*2-3 dried mushrooms*

*2 dkg dried plums*

*Salt, pepper, sugar, garlic, marjoram, onion*

*Cabbage press, chop, add wet and chop mushrooms and plums without drupelet cut on stripes. Inunadion boiling water with salt. Cooking under cover. Next to discover the cover for a 1 minute and cooking about 50 minutes on small fire under cover. Veal wash, remove small vein, cut in cube with bacon and peel, wash onion. Bacon partly melt, add veal, fry, add onion, lightly fry, add a few drop water and simmer in small fire under cover. Sausage peel off shell, cut in halfsilence, fry. Fat to warm up, mix with flour, fry, add cabbage, veal, sausage, tomato concentrate , wine and spices, simmer 3-5 minutes, to flavor.*