



R.J.'S KIEŁBASA Z KAPUSTA (KIEŁBASA WITH STEWED CABBAGE) RECIPE



All ingredients are available for purchase at Horrocks Market!!!



BIAŁA KIEŁBASA:

*Available only at Horrocks meat counter



STEWED CABBAGE INGREDIENTS:

- 2 Small Heads of Green Cabbage (cored and chopped small)-**Produce Dept.**
- 1 24oz Jar Sauerkraut (rinsed and drained thoroughly)-**Display opposite of the Meat Counter**
- 1/3 Pound Bacon (small diced)-**Meat Counter**
- 1 lg OR 2 small Sweet Onions (small diced)-**Produce Dept.**
- 2 32oz Cartons Vegetable Stock or Broth (You may not need all of it, just enough so that the cabbage is just barely covered)-**Aisle 14**
- 2-3 teaspoons Caraway Seeds-**Aisle 8**
- 3 Tablespoons Mushroom Bouillon ("Better Than Bouillon" is the brand name)-**Aisle 14**
- 1/2-1 teaspoons Maggi Seasoning (My Grams called it "The Polish Worcestershire Sauce")-**Aisle 8**
- 1 1/2 Tablespoons Granulated Sugar -**Aisle 8**
- Salt And Pepper to taste-**Aisle 8**

Directions:

In a large sauce pot on medium heat sauté bacon until crisp. Use a slotted spoon to remove to a plate. In the bacon fat sauté the onions until slightly golden.

Return bacon to the pot and add the sauerkraut, cabbage, vegetable stock, caraway seeds, sugar, bouillon and Maggi to the onions (make sure cabbage is just barely covered with liquid) and stir to combine.

Increase heat to medium-high and bring the pot to a boil, UNCOVERED. Once at a boil, reduce the heat down to medium-low and simmer partially covered for 1 1/2 hours, stirring occasionally. Add the Kielbasa to the pot, gently pushing it down to submerge into the liquid and simmer for another 45 minutes checking occasionally to make sure that the Kielbasa is still submerged in the liquid. Add a little more stock/broth as needed. Season with salt and pepper to taste.

Serve and enjoy!