



OK I've been calling this Big-Ass, that's what you'd get if you ate this every day! A Very, very hearty gig!

Ingredients:-

250g of Kielbasa (Smoked Polish Sausage), cut into ½ inch slices

2 Slices of Smoked Bacon, cubed (We cured our own)

500g of Pork Shoulder, cubed

35 of Plain Flour (Gluten free for us)

3 Cloves of Garlic, minced

1 Onion, diced

2 Carrots, chopped

200g of Button Mushroom, sliced

½ a Green Cabbage, shredded

500g of Sauerkraut, drained and rinsed

60Ml of Red Wine

1 Bay leaf

1 Tsp of Dried Marjoram or Oregano

1 Tsp of Dried Basil

1 Tbsp of Paprika

¼ Tsp of Salt

Freshly ground Black Pepper

1/8 Tsp of Caraway Seeds, crushed

A pinch of Cayenne Pepper

20g of Dried Mushrooms, soaked in water for an hour

A dash of Hot Chilli Sauce

A dash of Worcestershire Sauce
400ml of Beef Stock
A Can of Chopped Tomatoes
2 Tbsp of Tomato Puree
Oil to fry

Method:-

- (1) Heat a large flame proof pot over a medium heat.
- (2) Add the Bacon and Kielbasa, cooking until the Bacon Fat renders.
- (3) Stir to brown the Sausages and then remove and set aside.
- (4) Coat the Pork with Flour, seasoned with Salt & Pepper and fry of the Bacon renderings until golden brown.
- (5) Remove and set aside with the Bacon and Kielbasa.
- (6) Add the Onions, Garlic, Carrots, Sliced Mushrooms, Cabbage and Sauerkraut.
- (7) Reduce the heat and cook until everything is softened, stirring occasionally.
- (8) Pour in the Red Wine to deglaze the pan.
- (9) Add the Bay Leaf, Basil, Marjoram, Paprika, Caraway Seeds and Cayenne Pepper.
- (10) Cook for a further minutes, stirring.
- (11) Stir in the Dried Mushrooms, Hot Chilli Sauce, Worcestershire Sauce, Beef Stock, Chopped Tomatoes, Tomato Puree and heat to return to the boil, stirring occasionally.
- (12) Return the cooked meats you set aside and cover.
- (13) Place on a pre-heated oven at 170c for 2 to 3 hours, or until the Pork is tender.

You really don't need anything more than a slice of toasted bread with this?? It's has quite a few ingredients, but they are all inexpensive and the flavour combinations really worked. The quantities above will happily feed 4 to 6 very hungry folk?..