



Chłopski Posiłek Polish Peasant's Meal

- 1/2 pound bacon
- 1 leek, chopped
- 1 onion, chopped
- 2 cloves of garlic
- 1 head green cabbage, chopped
- 1/2 t pepper
- 1 T caraway seed
- 1/2 c dry white wine
- 2 T dried juniper berries
- 1 pound fresh Polish sausage, removed from casings and roughly chopped
- 2 T juniper berries

Cook the bacon in a large skillet until browned and crispy. Remove from skillet and let drain on a paper towel lined plate. Set aside.

Add the onion, garlic and leek to the same skillet and sauté in the bacon grease until onions are translucent, approximately five to seven minutes.

Next add the cabbage, pepper, caraway, juniper and wine to the skillet. Cover and steam for 10 minutes.

Finally, add the sausage and capers and cook uncovered for a final 15-20 minutes, or until the cabbage is tender but not mushy.

Serve immediately.