

## RASCAL'S STEW

### *Ingredients*

1 L (2.25 lb) Sauerkraut  
1 Onion  
1 Parsley Root  
1 Celery Stalk  
3 Dried Mushrooms  
4 tbsps Oil or Butter  
1 tbspn Flour  
1.5 lb Beef Salt and Pepper to taste

Create an aromatic stock by boiling the beef along with the onion, parsley root, celery stalk and dried mushrooms. Place the sauerkraut in a saucepan and cover with 2-3 cups of the stock. Simmer over low heat and add 3 tbsps of oil/butter and salt. Chop the cooked beef into small cubes and mix into the sauerkraut. Heat the remaining oil/butter in a small pan. Add the flour and stir until browned. Add to the sauerkraut and simmer until the stew darkens, stirring occasionally. Serve with fried Polish sausage.

