



Cheats because we didn't have 4 hours to spare so Sue accelerated the cooking time ? see below.... We raided the local Polish Deli and happened across some Kielbasa Jalowcowa which is a type of Polish sausage, usually served as a cold cut. It is made from cuts of lean pork seasoned with pepper, allspice, coriander, and garlic, packed into large casings, and smoked.

Ingredients:-

2 Potatoes peeled, cubed
2 Carrots sliced
¼ of a Swede peeled, cubed
½ a Celeriac peeled, cubed
1 handful of Mushrooms sliced
¼ of a white Cabbage sliced
4 Polish smoked Sausages
1 tin of chopped tomatoes
½ a tube of Tomato purée
1 Red Onion sliced
1 White Onion sliced

Seasoning:-

Mixed herbs
Paprika
Chilli flakes
Garlic salt
Black Pepper
2 cloves of Garlic minced

Method:-

(1) Parboil all the vegetables in salted water.

- (2) Place the vegetables in a casserole dish and reserve the salted water.
- (3) Add the Onions to the water and season with the Herbs, Garlic salt.
- (4) Add the tinned Tomatoes and Tomato Purée and add the mushrooms
- (5) Add the Sausage and simmer for 20 minutes or until the sauce has thickened.
- (6) Pour the sauce over the vegetables.
- (7) Cover with foil and bake for 1 hour at 180c.
- (8) Remove the foil for the last 20 minutes.

We served our casserole with Herby Garlic Bread and it was a real 'Winter Warmer' for a cold evening.