

A red and white checkered tablecloth is draped over a rustic wooden surface. The wood has a weathered, light-colored finish with visible grain and knots. The tablecloth is folded and draped, creating soft shadows and highlights. In the center, there is a dark green rectangular box with a thin white border containing the text.

Typical Polish Dinners



Chicken soup

Main ingredients:

- Water
- Vegetables
- Chicken
- Fresh herbs
- Salt and pepper
- Pasta

Recipe:

1. Gather all your vegetables. Peel carrots, parsnip, and celery. Clean and trim your leek and wash your parsley. Heat up a skillet and add unpeeled onions in to get some burn marks. The yellow onion skins help with the nice color for the broth. If you get some burn marks it even intensifies the color.
2. Place chicken pieces, beef bone, allspice, and bay leaves into a large pot.
3. Add vegetables and fill the pot with water.
4. Set it on medium to low heat. Do not boil it! Let it simmer for two hours. A few times during the cooking, skim off anything that accumulates on the surface.
5. Boil the noodles separately, according to instructions. Once cooked, rinse with cold water to remove starch. Add noodles to a bowl. Remove a carrot and piece of chicken from the broth, cut it up and add it to your bowl. Ladle the broth into your bowl; first letting it pass through with a meshed strainer. Add chopped parsley and serve.



Hunter's stew

Main ingredients:

- Mushrooms
- Sauerkraut
- Pork
- Cabbage
- Onion
- Sausage
- Bacon
- Vegetables
- Herbs and spices

RECIPE

1. Place dried mushrooms in a bowl, submerge them in water and let sit for an hour.
2. Rinse the sauerkraut and chop it. Submerge in water, cook for about an hour. After fully cooked, let the water reduce by half.
3. In a frying pan, add 1 tablespoon of olive oil, a chopped onion and fry for 5 minutes.
4. Remove the onions and set aside. Add tablespoon of oil to the pan, add mushrooms, season with salt and pepper, cook for 5 minutes.
5. Remove the mushrooms and set aside. Add tablespoon of oil to the pan and add diced sausage. Cook for 5 minutes.
6. When sauerkraut is soft and the water has reduced by half, add chopped cabbage and carrot, mix and cook for 5 minutes.
7. Chop the mushrooms and add them to the pot of sauerkraut, add cooked onions, sausage, red wine and seasonings.
8. Let it cook for about an hour, mixing often. Season with salt and pepper, serve hot.



Pork chop

Main ingredients:

- Pork
- Salt and black pepper
- Flour
- Bread crumbs
- Eggs
- Oil

RECIPE

1. Clean the meat.
2. Cut the meat into several parts.
3. Slightly smash each piece on both sides.
4. Season pieces with salt and pepper.
5. Coat in flour, then in eggs and in bread crumbs.
6. Fry for about five minutes on low heat on both sides – until pork chops will be crunchy and give it golden colour.
7. Serve with potatoes and salad or cucumber salad.