



**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.**