

## Baba's Bigos (Kapusta)

### Ingredients:

1 small pork loin (app. 2 pounds)  
1 bag sauerkraut  
3 bags coleslaw mix (or 1 large cabbage, chopped)  
4 carrots, grated  
4 onions, chopped  
Salt  
Black pepper  
Catsup

### Directions:

You are going to start by doing three things simultaneously:

1. Frying the onions
2. Baking the pork loin
3. Baking the cabbage

You will then mix the three products together to make the bigos.

### Onions:

Chop 4 yellow/brown onions, place them in a frying pan, and douse liberally with cooking oil. Cook on low heat until the onions all become soft and translucent. This takes app. 1 hour. Stir them frequently to avoid burning.

### Pork loin:

Place the pork loin in a small roaster, and add about an inch of water. Add salt, pepper and onions to the water to make the pork loin more flavorful. Bake, uncovered, at 350°F for at least 20 minutes per pound (most loins come with cooking instructions).

### Cabbage:

Drain the fluid from the sauerkraut. Place it in a large roaster. Add in coleslaw mix (or chopped cabbage) and grated carrots. Add salt and pepper to taste. Place in oven, and bake at 350°F.

Once the pork loin is done, remove it from the oven, let it cool a bit, and then cut and tear it into small pieces. You want the pieces small enough that they blend in with the cabbage, not big chunks. Mix the pork into the cabbage mixture.

Once the onions are cooked, drain off any excess oil, and then add them to the cabbage mixture.

Continue to cook the cabbage/pork/onion mixture until the cabbage is soft, about two hours total. Taste, and add more salt and pepper if needed. Stir in some catsup, a bit at a time, and taste. I usually use only a few squirts of catsup.

—Luba Petruscha