

# WILD BOAR STEW

*(Old-Fashioned Polish Recipe)*

## *Ingredients*

1 lb Boneless Boar Meat  
½ lb Smoked Bacon  
1.5 lb Sauerkraut  
1 Large Onion  
1/3 lb Boar Sausage  
0.5 oz Flour  
1 cup Dry White Wine  
1.5 oz Tomato Paste  
0.5 oz Capers  
Oil or Butter

Salt, Pepper, Sugar, Marjoram, or Soup Seasoning to taste

Wash and dry the Boar meat. Dice the meat as well as the bacon. Strain the sauerkraut and squeeze out the remaining juices. Chop the sauerkraut and mix with the Boar meat and bacon in a pot. Cover with a small amount of water and bring to a boil. Reduce the flame and simmer over low heat.

Peel and finely dice the onion. Add the oil or butter to a pan and fry the onion until soft. Thinly slice the sausage and add to the onion. Continue frying another 1-2 minutes. Sprinkle flour over the onion and sausage and mix together. Add the onion and sausage into the sauerkraut. Add the wine, tomato paste, and capers as well as the remaining ingredients into the sauerkraut mixture. Cook over low heat for several minutes.

Serve with boiled or baked potatoes.

