



This is a typical polish winter soup and is very simple to make. You will notice that sauerkraut is a common ingredient in the Polish kitchen.

Ingredients:

25g butter
1 bay leaf
4 spare ribs
200g sauerkraut
2 dried mushrooms (soaked overnight)
1 onion (sliced)
1.25 litres water

Directions:

Heat butter in a small frying pan and fry the spare ribs briskly to seal in their juices. Gently boil the ribs and all the other ingredients in the water for about 30 minutes, stirring occasionally until the sauerkraut softens. Remove the spare ribs and bay leaf, season to taste and serve.