



of the American-Polish Century Club of  
Sterling Heights, Mi.

**RECIPE: Sauerkraut with Dried Peas**  
*(Kapusta z Grochem)*

*Submitted by: Pat Kulesza, Aux. Member*

*Date: January, 2011*

**A traditional Christmas Eve Wigilia Side Dish**

**Ingredients:**

- 1 Cup rinsed dry yellow peas
- 2 Cups boiling water
- 1 Quart sauerkraut rinsed and drained
- ½ Cup chopped canned mushrooms (pieces and stems)
- 3 Cups water
- ½ tspn. salt
- 1/8 tspn. pepper

**Directions:**

1. Add yellow peas to a saucepan two cups of boiling water for two minutes. Remove from heat. Let cool for thirty minutes.
2. Bring yellow peas back to boiling, simmer for thirty minutes.
3. Rinse and drain sauerkraut well.
4. Add mushrooms to sauerkraut and three cups of water, cover and simmer for one hour.
5. Add drained, cooked yellow peas to sauerkraut mixture. Season with salt and pepper to taste; mix well. Turn into a buttered baking dish. *(Top off with any chopped leftover fish, if available).* Cover to maintain moisture.
6. Bake at 325 degrees for up to thirty minutes – just to heat thru. Serve.

Serves eight as a side dish.