

Name: Polish Chop Suey

Yield: Serves 4-6	Author: "Babusia" Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Sauerkraut, Frank's		1 lrg can	
Cream of Mushroom Soup		2 cans	
Water		2 cans	
Onion soup mix	2 pkg		
Noodles – Mrs. Weiss Kluski egg	1 pkg		
Kielbasa	2-4 lbs		May use pork steak or butt
Bread crumbs			Will be on top
Butter for bread crumbs			
Preparation			
1. Preheat oven to 350 degrees.			
Cooking Directions			
1. Drain and rinse sauerkraut. 2. Cut meat into cubes, brown in skillet and pour off fat. 3. Dissolve mushroom soup, water and onion soup in same skillet. Simmer until meat is tender. 4. Boil and drain noodles. Then rinse with hot water. 5. Layer sauerkraut in baking dish. 6. Layer meat and soup sauce over sauerkraut. 7. Layer noodles over meat and soup sauce. 8. Add buttered bread crumbs to top of dish and bake in oven for 1 hour.			