



Veal and leek stew

1. Cut 1 kg veal/beef into cubes.
2. Heat 8 tablespoons oil at high heat and seal the meat on all sides.
3. Add about 1 kg cut leeks (3-4 leeks), 5-6 finely chopped garlic cloves and mix well.
4. Add 400g grated tomatoes (or 1 can), 2 tablespoons Pirin spice mix and 1 teaspoon salt.
5. Stir well, reduce heat to medium/low, cover and cook for at least 1 hour or until the meat is tender. Periodically stir and add some water if evaporated.

Cabbage stew

1. Slice 1.5 kg cabbage, sprinkle 1 teaspoon salt and rub it well with your hands.
2. Heat 8 tablespoons oil at medium heat and in it sweat 1 large, finely chopped onion (about 6-7 minutes).
3. Add 2 tablespoons Pirin spice mix and stir for 30 seconds.
4. Add the cabbage and cook until it softens (about 15 minutes).
5. Pour 400g grated tomatoes (or 1 tin), season with salt and cook about 15-20 minutes till ready.
6. Serve sprinkled with finely chopped parsley.