

Bulgarian One-Pot

- 1 T. vegetable or olive oil
- 1 large onion, sliced and separated into rings
- 2 medium potatoes, unpeeled, cut into quarters lengthwise, then sliced crosswise into ¼ inch slices (1 pound total)
- 10 pitted prunes, cut in half-pieces (now AKA ‘dried plums’)
- 2 cups sliced mushrooms
- 15 oz. can tomato sauce
- ½ c. orange juice
- ½ c. water
- 1 T. red wine vinegar
- 1 t. grated fresh orange peel
- ½ t. gr. cinnamon
- ½ t. dried thyme
- ¼ t. gr. allspice
- ¼ t. each salt and pepper

1. Saute onion in oil in large saucepan over medium heat for about 5 minutes.
2. Add potatoes, prunes, and mushrooms. Mix well, stir frequently, for about 5 minutes.
3. In a small bowl, remaining ingredients. Mix well. Pour over vegetables and mix until veggies are evenly coated. When mixture boils, reduce heat to medium-low, cover, and simmer 45 minutes to 1 hour, until potatoes are tender. Stir occasionally and add a little more water if sauce becomes too thick and vegetables start to stick to pan.
4. Serve over rice or noodles.