

Stuffed Cabbage Leaves

Main Ingredients:

8 large cabbage leaves
1 lb. ground beef
1 cup cooked rice
1 clove garlic, crushed
1 finely chopped onion
2 Tablespoons minced parsley
1 tsp. salt
1/8 tsp. black pepper
1/8 tsp. Cayenne

Sauce Ingredients:

2 Tablespoons butter
1 clove garlic, crushed
2 medium chopped onions
4 cups whole tomatoes with liquid (one 2 lb. 3-oz. can)
1/2 cup beef broth
1/2 cup brown sugar
1 Tablespoon Tarragon vinegar
2 Tablespoons lemon juice
1-1/2 tsp. salt
1/4 tsp. black pepper
1 bay leaf
1/4 tsp. thyme
1 tsp. caraway seeds
2 Tablespoons honey
2 Tablespoons sour cream

Preparation:

1. Cook cabbage leaves in boiling salted water for 5 min. Drain and cut out thick center spine.
2. Combine meat, rice, garlic, onion, parsley and seasonings. Place a generous compact spoonful on each leaf. Fold the leaf around the filling to make a meat package. Secure with toothpicks. Place in casserole, folded side down.
3. Heat butter and sauté garlic and onions until golden. Add tomatoes, broth sugar, vinegar, lemon juice, salt pepper, bay leaf, thyme and caraway seeds. Simmer for 10 minutes. Spoon sauce over cabbage rolls. Bake covered casserole at 350 for 1 hour. Thirty minutes before serving stir in honey and sour cream.

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