

# Cabbage Rolls

## Ingredients

- 1 lb ground chuck
- 1 large head cabbage
- 1/2 cup rice (uncooked)
- 1 small onion
- 2 eggs
- Salt and pepper
- 1 large onion, sliced
- 2 cans tomatoes
- 1 large can sauerkraut
- Bacon (torn, to finish)

## Instructions

1. Parboil cabbage 10 minutes.
2. Combine chuck, rice, grated onion, eggs, 1 tsp salt, and 1/4 tsp pepper. Divide mixture and wrap in cabbage leaves.
3. Shred remaining cabbage and place in the bottom of a casserole dish.
4. Place stuffed cabbage rolls with stem side down over the shredded cabbage.
5. Cover with sauerkraut and torn bacon, using onion pieces to pin the rolls.
6. Bake covered at 375°F for 1 hour, or uncovered for 2 hours.

## Cabbage Rolls

1 lb ground Chuck  
large head Cabbage  
1/2 cup rice (uncooked)  
1 small onion  
2 eggs  
salt and pepper  
1 large onion, sliced  
2 cans tomatoes  
1 large can sauerkraut

Jackie

Campbell

late

Bake 1 hour covered <sup>734-3964</sup> ~~afternoon~~  
oven 375 or 2 hrs. uncovered.

1. Parboil Cabbage 10 min
2. Combine chuck, rice, grated onions, eggs, 1 tsp salt, 1/4 tsp pepper, divide and wrap in Cabbage leaves.
3. Shred remaining Cabbage and put stuffed in bottom of Casserole - Put Cabbage with stem side down Cover with sauerkraut + <sup>top with onion</sup> tomato on it end