



## Stuffed Cabbage Rolls

Here's a mouth-watering delight that is sure to perk up your dinner!

Special Thanks to Peggy McBane for submitting this recipe.

### Ingredients:

- 1 large head of cabbage
- 1 pound ground turkey or beef
- 1 small-medium onion chopped small
- 1 celery stalk thinly sliced
- 1 tablespoon olive oil
- 1 egg
- 1/2 cup uncooked brown rice
- 1 - 2 tablespoons tomato paste
- 2 15oz. cans tomato sauce
- 1 large can diced tomatoes in sauce
- 1 teaspoon salt
- 1/4 teaspoon pepper.

1. Core cabbage
2. Bring large pot of water to a boil and place cabbage in hot water to loosen leaves.
3. As leaves loosen use tongs to remove all the large leaves and place them on a towel to cool.
4. Trim or cut out large vein if needed on each large leaf.
5. Pat leaves to dry and set aside.
6. Cut up remaining cabbage and place smaller white leaves in bottom of large dutch oven or roaster pan.
7. Chop onion and celery and saute in 2 tablespoons of olive oil.
8. Remove from pan and set aside to cool.
8. In large bowl mix meat, eggs, rice, 2 tablespoons tomato paste, salt and pepper. Add onion and celery to meat and mix.
9. Lay leaf flat and starting at the stem-end, place 1/4 to 1/3 cup of meat filling in the center of leaf.
10. Then tuck in sides and roll. Repeat with all leaves. In a large dutch oven or roaster arrange layers of cabbage rolls side by side, seam side down on top of bed of cabbage.
11. Pour in tomato sauce - making sure it's enough to cover the rolls. Cover and bring to a soft boil on stove top then reduce heat letting pot simmer 2 hours.

Makes approximately 12 - 15 cabbage rolls. > Bon Appetit!