

Cabbage Rolls

From Lucas S.

2lb. ground beef
1 lb. sausage
1 large head of cabbage
½ cup of rice
1¼ cups of celery, finely diced
Medium onion diced
1 – 1 ½ cans of sauerkraut

Cut the core out of a cabbage and blanch the cabbage in hot water over high heat until the leaves are pliable, approx 25 minutes.

Meanwhile mix meat, rice, celery, onion, salt and pepper in a large bowl.

Take the leaves off the cabbage head one at the time. If they don't come off easily or begin to break, put them back into hot water.

Take the last few leaves of cabbage and chop them coarsely. Makes about ¾ cup.

Put a thin layer of the chopped cabbage and then sauerkraut in bottom of a **large** pan. Take about 1/3 cup of the meat mixture and form a ball with your hands and put it in the middle of a cabbage leaf and fold the edges around the mixture. Put the roll seams side down into the pan. Put a whole layer of these rolls.

Then put a layer of the chopped cabbage and then some more sauerkraut.

Put another layer of cabbage rolls

Then add another layer of chopped cabbage and finish off with the rest of the sauerkraut.

Add water until you can barely see it at the edges, (about a cup). If you add too much, it gets soggy.

Put over a medium flame and cook until the rice is soft, 2 or 3 hours.