

STUFFED CABBAGE

Put about 5 Tables. vinegar and about 1 1/2 Tablesp. salt in enough water to cover cabbage and bring to boil. Put cabbage in and let steam. Peel off leaves one by one.

Take one Cup of rice, half done
1 lb. ground beef and
1 lb. ground pork or veal

Fry 1 large onion and 1 stalk of celery finely cut until soft and add to beef mixture.

Add:

Salt & Pepper

1 egg

dash of Worcestershire sauce

Mix together well and roll in cabbage leaves.

Put cabbage rolls in large pot in layers, putting a pat of oleo on each.

Fill vinegar water from cabbage to almost cover cabbage. Cover this well with loose leaves. Put in 350 degree oven for about 45 minutes.

Mix together;

1 large or 2 small cans tomato sauce

2 cans of rinsed sauerkraut and put on top of cabbage.

Return to 350 degree oven for 1 1/2 to 2 hours or until cabbage is tender.

Charlotte Niemie