

Mother's Stuffed Cabbage

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Steam cabbage head in a pot of water about 10-15 minutes, until the leaves unfold. Steam rice or cook two cups of rice with 2 cups of water for 5-7 minutes. Slightly sauté the chopped onion in butter.

In a bowl mix together ground meats, cooked onion, cooked rice, eggs and seasonings. Mixture should bind together. If it appears too dry, add another egg.

Make cabbage rolls from leaves removed from cabbage head and portion meat mixture into a medium size ball to wrap in a cabbage leaf. Place the stuffed cabbage rolls -- one next to the other-- on a baking dish. Before beginning a second row, cut up any leftover cabbage leaves and place on top of the rolls as well as add some pieces of pork or bacon. Add some chopped tomatoes and soup to cover the rolls before beginning next layer. Repeat process for a second row. Any leftover meat can be shaped into meatballs and added to the dish.

Preheat oven to 350. Bake the rolls for at least an hour or until they are tender. The cabbage rolls always taste better the next day, so this is a great dish to cook ahead of time and reheat. Serve with mashed potatoes and use the sauce as a garnish.

NORTHEAST OHIO Catholic RECIPES

Ingredients

- 1 large head of cabbage
- 2 cans of tomato soup
- 1 can chopped tomatoes
- ½ pound of pork jowl (or about 6 pieces of uncooked bacon chopped into bite-size pieces)
- 1 onion chopped
- 2 eggs
- Salt and pepper to taste
- 2 cups of cooked rice
- 2 tablespoons of summer savory (or can use fresh thyme)
- 2 tablespoons of paprika
- 1 package of meatloaf mix (equal portions of ground beef, pork and veal)

