

Golabki

Cabbage Rolls

Ingredients:

- 1 lb. ground beef
- ½ lb. ground pork or veal
- ½ cup rice
- 1 egg
- 1 onion, chopped fine
- 2 T butter
- Salt and Pepper

1. Remove core from whole head of cabbage with sharp knife. Scald the cabbage in boiling water. Remove a few leaves at a time as they wilt. Cool before using.
2. Wash rice in cold water and stir in 2 quarts of rapidly boiling salted water.
3. Boil 10 minutes and strain. Run cold water through rice in strainer. **NOTE: This rice is only half cooked now.**
4. Saute onion in butter only until it becomes transparent. Do not let it turn yellow. Combine with meat, egg, rice, and seasonings. Mix well.
5. Spread each leaf with meat, about a half inch thick. Fold the two opposite sides and roll, starting with one of the open ends. Fasten with toothpick.
6. To cook – place cabbage rolls in baking dish, cover with 5 slices of bacon and roast uncovered for 2 hours at 300 degrees. **NOTE: Baste from time to time.**
7. Option: Instead of roasting for 2 hours, fry in frying pan. Add 1 cup water or tomato puree and simmer slowly for 2 hours. **NOTE: Watch closely and add more water if necessary.**
8. **NOTE: May be served with mushroom sauce, tomato sauce, or sour cream. When reheated the next day, they are even more delicious.**