

# Cabbage Rolls



## INGREDIENTS

---

### SAUCE

- 1 28 oz can tomatoes
- 1 8 oz can tomato sauce
- 3 tb Brown sugar
- 3 tb Lemon juice
- 1 Small onion – chopped
- 1 Bay leaf
- 1/2 ts Celery salt
- 1/2 ts All spice
- 1/2 ts Pepper
- 1 c Water
- 1/4 c Chopped parsley (fresh)

### ROLLS

- 16 Cabbage leaves
- 2 lb Ground beef
- 1 c Cooked white rice
- 1 Large onion, chopped fine
- 1/2 c Chopped parsley
- 1 t Sage
- Salt and pepper

## PREPARATION

---

1. Mix sauce ingredients in saucepan and simmer 30 min.
2. Blanch large head of cabbage in boiling water for 3 min.
3. Peel off 16 leaves. (May have to dip in water again to get all leaves off).
4. Mix ground beef, rice, onion, parsley and spices well. Pat down in bowl. Cut into 16 (like cutting pie).
5. Place meat mixture on cabbage leaf and fold up. May need to cut a «V» at the core part of the cabbage leaf if too stiff too fold. Place seam side down in pan. Make all rolls.
6. Pour sauce over all. Top with crushed gingersnap crumbs. (12-14 cookies worth). Bake covered at 350 for 1 hour. Take cover off after first half hour.