

STUFFED CABBAGE LEAVES

FOR 6 STUFFED CABBAGE LEAVES

INGREDIENTS :

1 Savoy cabbage 2 ½ lbs

Stuffing :

1lb mixture of ground beef, veal and pork or same amount of ground leftover meat

1 onion, 2 cloves of garlic, parsley , finely chopped

1 or 2 eggs (the stuffing should hold together without being too moist)

beef bouillon

Salt, pepper, ground thyme

Oil

- detach carefully the outer leaves of the cabbage
- blanch them in boiling salted water until they are soft and pliable
- blanch also the center of the cabbage after having removed the stem
- drain and dry leaves, place curved side down on cutting board and cut a wedge about 2 inches long out of the tough bottom stem
- let cool
- prepare stuffing ; place meat in bowl. Add chopped onion. garlic and parsley. Add salt, pepper and thyme to taste.
- Add one egg and work vigorously until stuffing forms one mass. If necessary Add one more egg. Taste and adjust seasoning.
- Place two tablespoons of stuffing on lower third of leaf.
- Fold sides of leaf and roll to the end of leaf.
- Chop center of cabbage. Add some chopped onions and a little oil. Season to taste with salt and pepper . Place some in bottom of lightly baking dish.
- Place rolls on top Add the rest of the chopped cabbage around the leaves
- Pour a little bouillon on top.
- Cover dish with cover or foil
- Can be prepared ahead of time.\
- Bake in a preheated 375 degree oven for ½ hour to 45 minutes. Baste the packages with the bouillon from time to time . Add more bouillon if necessary.
- Serve on a platter with the chopped cabbage around the packages.
- Rice or roasted potatoes can be served with the stuffed cabbage leaves..

BON APPETIT