

Cabbage Roll

Ingredients:

12 cabbage leaves

Filling:

- 1 pound ground beef
- 3/4 cup cooked rice
- 1/2 cup finely chopped onion
- 1 egg
- 2 teaspoons salt
- 1 teaspoon pepper
- 1/2 cup milk

Sauce:

- 1 cans (8 ounces) tomato sauce
- 1 can (14.5 ounces) diced tomatoes, undrained
- 3 tablespoons sugar
- 2 tablespoons vinegar
- 1/2 cup water
- 2 tablespoons cornstarch mixed with 1/4 cup cold water

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Preparation:

Drop cabbage leaves into boiling salted water; cover and cook for 3 minutes. Drain well.

For filling, combine ground beef, rice, onion, egg, and salt, pepper, and milk. Mix well and divide into 12 portions. Place a portion into the center of each cabbage leaf. Roll leaf around filling; fasten with toothpick. Place in a baking dish. For sauce, combine tomato sauce, tomatoes, sugar, vinegar, and 1/2 cup of water and pour over cabbage rolls. Bake covered in a preheated 350° oven 40 to 45 minutes. Remove rolls and discard toothpicks. Place pan with juices over medium heat or transfer the juices to a saucepan and place over heat; stir cornstarch and water mixture into the sauce; bring to a boil and cook until thickened.

Recipe for cabbage rolls serves 6.

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