

POLISH CABBAGE ROLLS

1 lb. Ground beef	1 teaspoon parsley, minced
1 teaspoon salt	½ cup chopped celery
¼ teaspoon pepper	16 oz. Tomato sauce
1 egg	1 teaspoon sugar
1 cup cooked rice	½ teaspoon salt and pepper
2 tablespoon butter	6-8 cabbage leaves
1 onion, medium, chopped fine	

Season meat with salt, pepper and add egg, cooked rice and mix well. Melt butter, add onion, parsley, celery, sugar, tomato sauce and salt and pepper. Cook until slightly thickened. Cook cabbage leaves in boiling water until wilted. Fill each cabbage leaf with some meat mixture, roll and fold so that the leaves hold together. Place fold side down in single layer in baking pan and cover with sauce. Cover and bake at 350° for about an hour, bake uncovered for another 20 minutes.

Ascension's Food Festival Recipes