

POLISH CABBAGE ROLLS

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

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