

Sausage Stuffed Cabbage

- cabbage medium sized, loose leaf
- 1 1/2 lbs pork sausage
- 1 large can tomatoes
- rice
- salt to taste
- sugar to taste
- pepper to taste

Wilt enough large leaves of cabbage for number of sausage balls desired. Use two leaves per ball if cabbage leaves are small. Make patties of sausage. Sprinkle with uncooked rice and roll into balls. Wrap sausage balls in wilted cabbage leaves. Cut up remaining cabbage in bottom of saucepan, Add cabbage balls and nearly cover with water. Cook slowly about 1 hour. Add tomatoes, salt, pepper and sugar and continue to simmer for 1 to 1 1/2 hours.

Serve with mashed potatoes, salad and a light desert.

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Hume's Favorite Recipes Compiled by the Hume W.S.C.S
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