

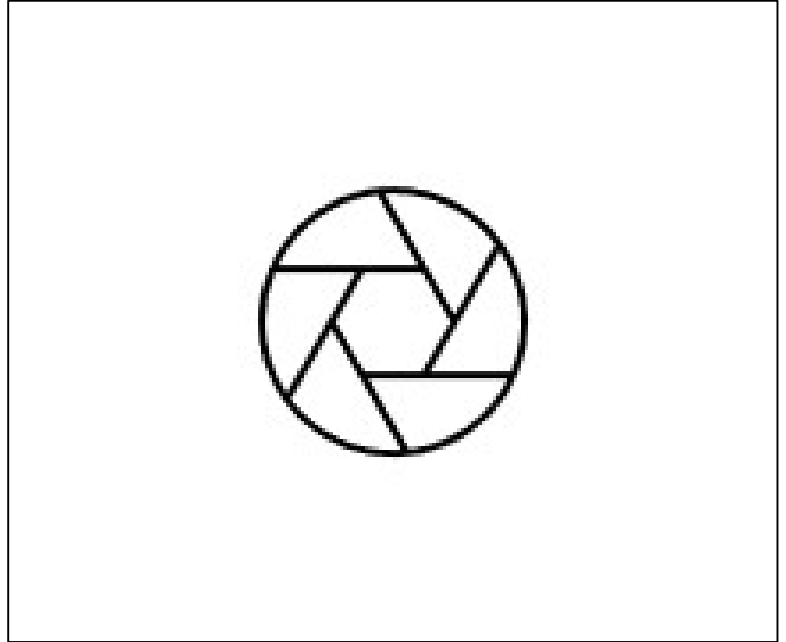
Golumpki

GET THIS

2 cups instant rice
1½ ground beef
¼ cup diced minced onion
¼ tsp salt and pepper
1 tsp sage
1 large green head of cabbage

TOPPING SAUCE:

2 cans tomato soup
2 cups ketchup
1 tbsp sugar
2 tbsp sour cream
¼ cup beef bouillon



DO THIS!

Mix the rice, ground beef, onion, salt & pepper, and sage in a large bowl.

Core the cabbage and place in a large pot of water. Bring to a boil turning the cabbage stir occasionally. Continue to boil to soften cabbage leaves (15 to 20 minutes). Drain and let the cabbage cool. Peel off cabbage leaves and place on a plate. Get as many as you can, saving any too small or tough at the core.

Take 1 leaf of cabbage at a time and fill with 3 to 4 tbsp of the meat mixture. Fold it over horizontally and then bring in the sides of leaf to make a pocket. Arrange in a rectangular glass dish and set aside.

TOPPING SAUCE:

Mix all the sauce ingredients together and stir until smooth. Coat over the top of the cabbage meat pieces saving some to top when cooked.

Cover glass dish with foil and cook in oven at 400°F for 1 hour.

EAT WITH THIS!

Rye Bread.