

Holubtsi [Cabbage Rolls]

Ingredients

- 1 large cabbage
- 1 cup long grain rice
- 1 cup boiling water
- 1 tsp salt
- 1 1/2 cups diced onion
- 1/2 lb ground pork
- 1/2 lb ground beef
- 1 egg
- 1 1/2 tsp garlic salt
- 1/4 tsp pepper
- 1 1/2 cup tomato juice
- 3 strips cooked bacon diced
- salt
- pepper
- sour cream

Instructions

Core cabbage. Place head in a deep pot of boiling water. Let stand until leaves are soft and pliable. Remove from water, separate leaves. Return head to boiling water if inside leaves require softening. Pare down hard center rib on each leaf. Add salt and rice to the 1 cup of boiling water; cover and turn off heat. Let stand until rice absorbs all water. In a large frying pan prepare the bacon, remove and sauté onion in bacon drippings until tender. Add pork and beef, cook until lightly browned. Combine with rice; cool slightly then add beaten egg, garlic salt, and pepper. Line bottom of a large baking dish with cabbage leaves. Place a heaping mixture of the meat mixture onto a cabbage leaf. Roll once, tuck in sides and roll completely. Arrange rolls in layers in casserole. Season each layer with salt and pepper. Pour tomato juice over rolls. Cover with 2 or 3 cabbage leaves. Cover tightly. Bake in a 350° F [180° C] oven for 1 hour. Uncover. Continue baking and basting for another 1/2 hour. Serve hot with chopped crisp bacon, sour cream or tomato sauce.

Recipe Notes: These cabbage rolls freeze and reheat well. Additional tomato juice may be required to reheat.