

Stuffed Cabbage

- 1 medium head cabbage
- 1 package (28 ounces) sauerkraut
- ½ lb. ground beef
- ½ lb. ground pork
- ½ cup long grain rice, cooked
- 1 large egg
- 2 Tbs real bacon bits
- 1 medium chopped onion
- 2 cloves garlic minced
- 1 Tbs Hungarian paprika
- ¼ tsp cayenne pepper
- 6 ounces can dice tomatoes, or paste
- 1 Tbs caraway seeds
- 2 cups water
- 1 cup sour cream, plus more for garnish
- Salt and pepper, to taste



Sauté onion in shortening until golden brown. Mix the pork, beef, rice and the egg together seasoning with the salt, pepper, bacon bits, onion, garlic, paprika, pepper, caraway seeds, salt and pepper and paprika. Remove core of the cabbage and steam it in water until leaves are soft and begin to separate from the head. Remove the leaves and permit to cool. Trim the heavier veins from the leaves with a sharp knife so that the texture of the leaves becomes relatively smooth. Fold a portion of the meat mixture into each leaf, tucking in the two ends, so that it makes a neat roll, not too hard. Cut up the rest of the leaves in long coarse strips. Place the cabbage rolls on a bed consisting of the cut up small strips. Place sour cream in a small bowl, and ladle in about 3/4 cup of tomato sauce from the cooked stuffed cabbage rolls. Whisk to combine. Add sour cream mixture back to Dutch oven, and stir to combine. Serve with additional sour cream.

Cover and cook slowly for about an hour

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