

The Old Stuffed Cabbage Recipe

- 2 pounds round steak ground
- 1 large head cabbage
- 1 small head cabbage
- 1 cup Minute Rice
- 2 cans Hunts tomato Sauce
- 1/2 cup brown sugar
- 1/4 cup vinegar
- Salt, Pepper, Paprika

Parboil large head of cabbage to loosen leaves. Season ground meat with salt, pepper, and cooked Minute Rice. To each leaf of cabbage add 2 heaping Tablespoons of meat mixture and wrap up tightly, (Mom always used toothpicks.) Place wrapped cabbages in large pot and sprinkle salt, pepper, paprika and grated cabbage on each layer. (I don't remember Mom using the extra cabbage.) Heat tomato sauce and add brown sugar and vinegar. Pour sauce over the stuffed cabbages and cook covered on top of stove for two hours. Use a slow fire. Then remove lid and brown in oven. (I think Mom baked them, but not sure)