



Stuffed Cabbage Rolls

Ingredients

- $\frac{1}{4}$ pound ground beef
- 1 medium onion, chopped
- 4 Tablespoons vegetable oil
- 4 cups cooked rice
- 4 cups water
- Salt and pepper, to taste
- $\frac{3}{4}$ cup tomato juice
- 1 medium cabbage, core removed
- 1 Tablespoon vinegar

Procedure

1. To make filling: cook rice according to package directions.
2. In a frying pan, add the oil and heat over medium heat.
3. Brown the onions and hamburger.
4. Combine rice, onion, and hamburger in a mixing bowl. Season with salt and pepper. Set aside.
5. Preheat oven to 350°F.
6. In a large pot, bring the water and vinegar to a boil.
7. Place the cabbage into the pot and simmer long enough for the cabbage leaves to become limp, about 5 to 10 minutes. Do not overcook.
8. Remove cabbage and tear off cabbage leaves from the cabbage head.
9. Remove the hard center part of the leaf.
10. Place a spoonful of the rice mixture into the center of the leaf and roll tightly.
11. Place cabbage rolls into a casserole dish and cover with the tomato juice.
12. Bake for 1 to $\frac{1}{2}$ hour.

