

STUFFED CABBAGE ROLLS



what you need

3 lbs of ground pork
2 large onions, *diced*
1 cup uncooked rice
1 pack of bacon, *diced small*
2 large cabbages
2 smoked pork legs (*optional*)
1 *tbsp* paprika
1 *pack* sauerkraut
1 *tbsp* Vegeta (*optional*)
1 *pack* baby dill
½ *cup* vinegar
sour cream for topping

how to make it

1. In a pot place water, ½ cup of vinegar, and salt; bring to boil. Put cabbage with the center cut out into the boiling water and cook about 1 minute or until leaves wilt. Take out and place to the side.
2. In pan sauté onions to a light brown color. Add paprika and rice, take off burner and let cool.
3. In a large mixing bowl mix ground pork, salt, pepper, and Vegeta seasoning. Add cooled onion mixture and bacon; mix well.
4. Spoon meat mixture into cabbage leaf. Fold and roll leaf like a burrito.
5. In a large pot, layer the rolls neatly and tightly together. *Optional - add smoked pork legs on top of first layer.* Top with sauerkraut and a handful of baby dill.
6. Add water, fill to top of rolls. Bring to a boil and simmer for about 2 hours or until rice is cooked. Serve with sour cream and bread.