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.

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