

## Slovak Stuffed Cabbage



Rated: ★★★★★

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Photo By: \*eclctRicity\*

Prep Time: 30 Minutes

Cook Time: 1 Hour 30 Minutes

Ready In: 2 Hours

Servings: 8

"Here's a five-generation family favorite. Parboiled cabbage leaves are stuffed with a mix of ground beef, ground pork, and rice, layered with sauerkraut and bacon, and baked."

### INGREDIENTS:

1 pound ground beef	2 (10.75 ounce) cans condensed tomato soup
1 pound ground pork	27 ounces sauerkraut, drained
1 onion, chopped	1 (29 ounce) can diced tomatoes
1 teaspoon salt	1 medium head cabbage
black pepper to taste	5 slices bacon
1 teaspoon chopped fresh parsley	2 tablespoons white sugar
1/2 cup cooked brown rice	3 cups water
1 1/4 teaspoons garlic salt	

### DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Bring a pot of water to a boil.
2. Mix beef and pork together. Stir in onion, cooked rice, parsley, salt, pepper, garlic salt and 1/2 can of tomato soup. Mix well.
3. Core head of cabbage, place in boiling water and boil until partly cooked. Separate leaves and trim stems. Reserve about 24 to 32 whole leaves. Cut remaining leaves and line the bottom of large roasting pan.
4. Lightly pack a small handful of the meat mixture and place in the center of a cabbage leaf. Fold top part of leaf over mixture, then fold in the sides and roll until mixture is completely encased. Lay rolls on top of torn cabbage leaves in pan. Place sauerkraut evenly over rolls. Lay bacon on top of sauerkraut. Sprinkle with 1 to 2 tablespoons of sugar. Mix chopped tomatoes and soup with water and pour over rolls. Add additional water to reach top of cabbage rolls.
5. Bake at 350 degrees F (175 degrees C) for 1 1/2 hours or until cooked through.