**Cabbage Rolls**

RECIPE

**INGREDIENTS**

* 2 cups water
* 1 cup uncooked white or brown rice
* 24 cabbage leaves (approx. 2 heads)
* 1 tablespoon vinegar
* 3 pounds ground beef
* 1 cup onion, chopped
* 3 eggs, slightly beaten
* Salt and pepper
* 3 cans (10.75 ounce) condensed tomato soup
* 2-3 cans (14.5 ounce) of diced tomatoes
* Optional Ingredients:

Ground pork, parsley, tomato sauce, pasta sauce, tomato paste, sugar, dill, garlic

**DIRECTIONS**

1. In a medium saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes so rice is slightly underdone. Set aside.
2. To remove leaves from head of cabbage, cut approx. 1/4" off the bottom of the head and place the whole head of cabbage in boiling water and vinegar. Boil about 2 minutes. Peel off the softened leaves. Place remaining head back in the boiling water and repeat until all of the leaves are removed. Remove any tough stems from cooked leaves.
3. Preheat oven to 350 degrees.
4. In a medium mixing bowl, combine the ground beef, cooked rice, onion, egg, salt and pepper, along with 6 tablespoons of tomato soup. Mix thoroughly.
5. Place about ¼ cup beef mixture on cabbage leaf and roll. Repeat for all cabbage leaves.
6. Place the cabbage rolls seam side down in large baking pan and pour the remaining tomato soup and diced tomatoes over the top. Cover and bake about approx. 75-90 minutes until internal temperature reaches 165 degrees, basting with the liquid occasionally.

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| **Prep Time:** 30 minutes | **Cook Time:** 90 minutes | **Total Time:** 120 minutes | **Yield:** 24 servings |