

## **STUFFED CABBAGE**

**Makes about 12 stuffed cabbage**

**CABBAGE:** purchase and freeze in zip-lock bag. Defrost four days before using.

### **SAUCE:**

1 CAN (16 OUNCES) WHOLE BERRY CRANBERRY SAUCE  
2 LARGE CANS (28 OUNCES) ITALIAN PEEELED TOMATOES  
1/3 CUP FRESH LEMON JUICE  
¼ CUP BROWN SUGAR, OR TO TASTE  
¼ TEASPOON GROUND CLOVES  
¼ TEASPOON GROUND GINGER  
½ CUP RAISINS  
½ CUP DRIED CRANBERRIES

### **FILLING:**

2 POUNDS GROUND BEEF OR TURKEY  
½ CUP UNCOOKED RICE  
1 LARGE ONION, PEELED AND CUT INTO QUARTERS  
2 LARGE CARROTS, PARED AND CUT INTO CHUNKS  
½ CUP CHOPPED PARSLEY  
1 TEASPOON SALT AND ¼ TEASPOON GROUND PEPPER  
1 EGG

Before your start, make sure your cabbage is fully defrosted. Put all the ingredients for the sauce in a large saucepan. Squeeze (with your hands) the tomatoes to make the pieces smaller). Bring to a boil, then lower the heat and simmer while you assemble the cabbage rolls. Taste for seasoning.

In a food processor, coarsely chop the onions, carrots, and potato. Chop the parsley by hand and set aside.

In a large bowl, mix the meat with the rice, salt, pepper and egg. Add the chopped vegetables and the parsley. Mix well.

Core the defrosted cabbage. Separate the cabbage leaves. Trim and discard the tough ribs from the cabbage. Select twelve leaves. Make twelve egg-shaped balls of meat mixture. Fill each leaf, folding like an envelope. Chop unfilled cabbage leaves and put them on the bottom of the casserole. Pour half of the sauce over the chopped cabbage. Place cabbage rolls (seam side down) in the casserole in one layer. Cover with the remaining sauce.

Cover with the aluminum foil and bake in a 350 degree oven for two hours. Remove foil and bake for 30 more minutes, basting often.

This dish improves with reheating and it freezes very well.