

## STUFFED CABBAGE

½ lb. beef, pork, and veal	marjoram
½ cup chopped onion	cayenne
¼ cup chopped pepper	parsley
1 clove crushed garlic	2 T. tomato paste
½ cup uncooked long grain rice	2 t. lemon juice
2 beaten eggs	basil
¾ t. salt	1 can Bavarian style sauerkraut
1 t. paprika	1 can beef broth
1 T. caraway seeds	1 small can tomatoes
1 small grated onion	1 T. brown sugar
pepper	splash of red wine
2 Savoy cabbages	1 can Hunts tomato sauce

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Sauté onion, pepper and garlic. Cook rice. Separate cabbage leaves. Boil leaves in salted water until supple. Dry leaves. Mix meats, onion mixture, rice, eggs, salt, paprika, caraway, grated onion, pepper, marjoram, cayenne, parsley, tomato paste, lemon juice and basil. Fill cabbage leaves and brown rolls in frying pan.

Spread sauerkraut in bottom of casserole dish. Place rolls on sauerkraut. Add beef broth, tomatoes, brown sugar, wine and Hunts tomato sauce. Bake, covered, one hour at 350°.

