

# Stuffed Cabbage

## Ingredients

<b>Stuffing</b>	
Ground Turkey	1.50 lbs.
Lean ground pork	0.50 lb.
Cooked rice	1 Cup
Worcestershire sauce	1 Tablespoon
Tabasco sauce	1 Teaspoon
Salt	1/2 Teaspoon
Nutmeg	1/2 Teaspoon
Chopped Capers	1 Tablespoon
Whole green onion	1/2 Cup
Currants or raisins	1/2 Cup
Egg whites	2
Chicken bullion cube (crushed)	1
Fresh lemon peel (grated)	1/2 Teaspoon
<b>Sauce</b>	
Crushed tomatoes	4 Cups
Brown sugar	4 Tablespoons
Chopped onions	1 Cup
Ginger (grated very fine) or Lemon juice	1 Tablespoon (or) 3 Tablespoons
Garlic (chopped fine)	1 Clove
Red wine	1 Cup
Chicken broth	1 Cup

## Method

Boil whole head of cabbage with core removed until water is at rolling boil for 20 minutes. Remove from water, drain & cool.

Mix all the stuffing ingredients together with a wooden spoon or your hands, until well mixed. Lay the cabbage leaves on a flat surface, with scissors cut out the thick vein in the center of each leaf. Place about 4 Tablespoons of stuffing mixture on the bottom third of each leaf and roll up like a "spring roll".

Place the rolls close together in a glass or ceramic casserole. Cover with sauce and bake at 350 degrees F for 1 hour or until the center rolls are rapidly boiling. This dish loves to be frozen and reheated.