



Our Family Recipes

Lou's Old-Country Stuffed Cabbage Rolls

Main Dishes

(Louise Cheran Yerkes Thompson)

I remember Mom making Stuffed Cabbage Rolls. I don't remember if this is her recipe or not.

1 pound ground beef
2 t salt
½ t pepper
¾ cups cooked rice
1 small onion, chopped
12 large cabbage leaves
¼ cup lemon juice
2 8oz cans tomato sauce
2 T vegetable oil
¼ cup brown sugar

Combine beef salt, pepper, rice, onion , and 1 can of tomato sauce
Cover cabbage leaves with boiling water for 3 to 4 minutes, drain
Place equal portions of meat mixture in center of each leaf
Roll up, fold ends over, tucking them in securely and fasten with toothpicks
Brown in hot oil in a heavy skillet
Mix remaining tomato sauce with brown sugar and lemon juice
Pour over rolls
Simmer covered, 1 to 1½ hours, basting occasionally