



Ingredients:

large head of cabbage
1.2 pounds of ground pork (or turkey)
tomato paste
1 stick of margarine (optional)
1 onion
3/4 cup of rice
2 large carrots
salt and pepper

Directions:

Golabki (Stuffed Cabbage)

To prepare the stuffing, mix ground pork (or turkey) with cooked rice and shredded sauted onion. Add salt and pepper for flavor. Set the stuffing aside.

Place the head of cabbage in a large pot of slightly salted boiling water. The intent is to soften the cabbage with steam and water in order to peel off individual leaves without tearing them apart. Continue steaming and peeling leaves until your cabbage is almost gone. Do not dispose of the water.

Lower the heat under the pot to a minimum and line the bottom with about half of the sliced carrots and remaining parts of the cabbage head.

Using a knife, carefully remove the thick rib from the center of each leaf without puncturing it. Spread each individual leaf on hard surface such as a cutting board and place a large spoon of stuffing in the middle. The amount of stuffing really depends on the size of the leaf and personal preference.

Start with the bottom of the leaf

Cover the stuffing by folding the bottom (thick) part of the leaf toward the center.

Next, fold the two sides of the leaf toward the center. Lastly, hold the two sides with your fingers and continue rolling it on to itself. When it is done, place golabki in the pot as well as the remaining sliced carrots. Pour watered-down tomato paste over everything. Add stick (or less) of margarine for extra flavor. Cover the pot and cook on low to medium hit for approximately 1.5 hours.

You can serve golabki with a side of potatoes.