



Mrs Claus Kitchen

Cabbage Rolls

2 lb ground pork

2/3 cup of rice

1 large onion chopped

1 tsp of salt

1/4 tsp black pepper

Tomato sauce

1 bag of sour kraut

1 medium head of cabbage

Mix meat, rice, salt, pepper and onion

Wilt Cabbage and remove leaves, trim ribs

Place small amount of meat mixture - roll up in leaf and tuck in ends

Place Kraut in bottom of pot, place rolls on top, cover with sauce and water

Cook 1 1/2 hours or cook in crock pot on low all day