

CABBAGE ROLLS



1 - 4-5 lb. sour cabbage

Separate cabbage leaves, rinse in warm water and drain. Cut larger leaves into desired size.

MIX

4 lbs. ground beef

2 medium chopped onions

2 1/2 lbs. ground side pork

1/4 cup celery

3 cups long grain rice

Salt, pepper and paprika to taste

Add hot water and one cup of tomato juice and mix with hands until mixture is quite moist. Place mix on leaves and roll. Pack rolls into heavy pot, using bottom rack or loose leaves to prevent scorching. Cover rolls with water and tomato juice, or pour a 20 oz. tin of tomatoes over contents. Set plate over rolls to keep them submerged. Bring to boil, then cook slowly until tender. Keep level of liquid over rolls during cooking. **FREEZES WELL.**

