

# Cabbage Rolls.

3/4 lb pork & beef

1 1/2 cups long grain rice

4-5 cloves garlic

bit of garlic salt

salt & pepper mix all.

Put all cabbage ends in  
bottom of casserole - place rolls

in pot - cover with salted  
water - Simmer  $1\frac{1}{2}$  hrs.

Sauce: Don't throw water out then add

approx. 2 tbsp flour browned  
in fat with 1 med onion, 1 tbsp  
paprika, salt - can of tomato soup  
& water - Simmer this sauce 1 hr.

Pour over rolls -