

Hungarian Cabbage Rolls

12 sour cabbage leaves 1.2 kg sour cabbage 50 grams of smoked bacon (by the piece)
2 soup spoon of oil 1 medium onion 2 clover of garlic
1 soup spoon of red paprika 1 teaspoon of salt 1 teaspoon of marjoram
1 soup spoon of flour

For the cabbage roll itself

100 grams of rice (brown is ok)
500 grams of ground beef (shank preferred)
2 cloves of garlic
1 egg
1 teaspoon of marjoram
Sour cream at time of serving

1 oil
1 small onion
2 soup spoon of oil
1 teaspoon ground pepper
1 soup spoon of red paprika

Make cabbage roll FIRST

Cook the rice in 2000 milliliters of water with a pinch of salt. Chop the onions and garlic fine and sauté in the oil on medium heat. And add to the meat mixture with the COOLED rice and egg, half half teaspoon of salt and the ground pepper along with the marjoram and red paprika and hand mix well.

The large vein on the cabbage should be trimmed and place the vein side across from you (it is easier to roll up this way) place the meat mixture in the middle of the leaf. And roll up and secure ends. If you have some meat left or bought more meat, no problem, simply roll it into a ball (larger than for meat balls) and will use it this way.

Wash the sour cabbage it is usually very sour and need to be washed at least once (to taste). Cut the bacon into small squares and cook it in the oil, now add the fine chopped Onion and garlic to the bacon and sauté till it is golden, yellow, sprinkle with the Paprika and add the sour cabbage mixture with a teaspoon of salt and the marjoram.

Now place the cabbage rolls and large meatballs if any on top neatly, and enough water to almost cover the cabbage rolls. Boil it then then cook it on medium heat half covered.

During cooking the liquid may evaporate so one must add to it. **DO NOT STIR WITH WOODEN SPOON** as this would break the cabbage rolls. But **SHAKE** the pot regularly to ensure the cabbage will not stick to the bottom.

At time of serving a dol of sour cream on top of the cabbage roll and you are done.

Good

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