

## Sherle's Stuffed Cabbage

**Kathy's Note:** Sama Lawrence, a friend and wonderful cook, shared her mother's recipe for stuffed cabbage. The sweet flavorings and hamburger filling really appeal to kids. Since the preparation time is a bit longer, you might make it ahead on a Sunday for Monday supper. It is so delicious, it's worth every minute.

Prep time: 30 to 45 minutes

Cook time: 2 hours

### Ingredients:

1 larger head of cabbage, preferably pale-green Savoy  
1 ½ tablespoons olive oil  
1 cup sliced onions  
1 28-ounce can whole tomatoes with juice  
Salt and freshly ground black pepper to taste  
1 ½ pounds lean ground beef  
3 tablespoons uncooked white rice  
¼ cup chopped onion  
1 egg  
3 tablespoons cold water  
3 tablespoons honey  
¼ cup lemon juice  
¼ cup raisins

### Instructions:

Bring a large pot of water (enough to cover cabbage) to a boil. Add the cabbage and blanch for about 5 minutes, until the leaves are soft enough to remove easily. Drain and remove all the leaves. With a small knife, remove the core and discard. Trim the tough outside (the rib) from each leaf to make it soft enough to roll up. Dry the leaves with paper towels and set aside.

In a large heavy-bottomed casserole or Dutch oven, heat the oil over moderate heat. Add the sliced onions and sauté for 5 minutes. Add the tomatoes (juice and all), breaking them up with a wooden spoon. Season with salt and pepper to taste. Cook over low heat for 30 minutes.

Meanwhile, in a bowl mix the meat, rice, chopped onion, egg and water. Season with a couple of pinches salt and pepper, and mix until well blended. Place a generous amount of stuffing (about the size of a large meatball) in the center of each leaf. Tuck in the sides of the leaf and roll it up. Repeat until all the leaves are filled. Place the stuffed leaves seam-side down in a large covered casserole, then cover with simmering tomato sauce. Cover and cook over low heat for 1 ½ hours. (At this point, you can cover with foil and refrigerate up to 24 hours until ready to finish.) Mix together the honey, lemon juice, and raisins and pour over cabbage rolls. Simmer another 30 minutes and serve.

Makes 6 servings.