



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | Lou's Old Country Stuffed Cabbage Rolls

I remember Mom making Stuffed Cabbage Rolls. I don't remember if this is her recipe or not.

- 1 pound ground beef
- 2 t salt
- ½ t pepper
- ¾ cups cooked rice
- 1 small onion, chopped
- 12 large cabbage leaves
- ¼ cup lemon juice
- 2 8oz cans tomato sauce
- 2 T vegetable oil
- ¼ cup brown sugar

Combine beef salt, pepper, rice, onion , and 1 can of tomato sauce
Cover cabbage leaves with boiling water for 3 to 4 minutes, drain
Place equal portions of meat mixture in center of each leaf
Roll up, fold ends over, tucking them in securely and fasten with toothpicks
Brown in hot oil in a heavy skillet
Mix remaining tomato sauce with brown sugar and lemon juice
Pour over rolls
Simmer covered, 1 to 1½ hours, basting occasionally