

German Cabbage Rolls

1 head *white cabbage*
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¾ lbs *ground pork*
¾ lbs *ground beef*
1 *egg*
½ cup *medium grain rice*
2 tbsp *honey dijon mustard*
1 cup *chopped marjoram,
thyme & parsley*
1 tbsp *red paprika*
1 tsp *caraway seeds*
1 tsp *salt*
1 tsp *cracked black pepper*
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1 tbsp *olive oil*
1 cup *chopped bacon*
3 cloves *garlic*
1 cup *diced shallots*
3 *diced tomatoes*
1 cup *white wine*
14 fl oz *chicken broth*
1 tbsp *corn starch*
½ cup *heavy cream*

Boil cabbage in salt water for about five to ten minutes. Rinse with cold water and carefully remove individual leaves. If necessary, return cabbage to boiling water in order to soften leaves.

Cook medium grain rice with one cup of water for about 10 minutes. Combine with meat, egg, mustard, herbs and spices.

Add one to two tablespoons of stuffing per cabbage leaf, and then roll up tightly, folding over the sides. Makes about one dozen rolls. Chop unused cabbage very coarsely.

In a deep pan, render fat from bacon. Then add cabbage rolls to pan, and fry at high heat for ten minutes. Carefully turn rolls over, cover with minced garlic, diced shallots, tomatoes, and remaining cabbage. Fry for another five minutes.

Add white wine and chicken broth, reduce heat, and simmer for about one hour.

Remove rolls from pan, thicken gravy with corn starch, add heavy cream, season with salt and pepper to taste, and pour over cabbage rolls. Serve with mashed potatoes.

Serves four