



Christine's Gołąbki

From: Christine Spurgess

Prep Time: 30 min

Serves: 20+

Cook Time: 2.5 hours

Instructions

- 1) Core cabbage and cook in boiling water with 1 teaspoon of baking soda
- 2) Peel off leaves as they become soft and trim the thick stem edge so it's easier to roll
- 3) Cook 1 cup of white rice per package instructions
- 4) In a blender, combine 1 egg clove of garlic and chopped onion
- 5) Combine ground round, ground pork, ground veal, egg/garlic/onion blend, salt, pepper, garlic powder
- 6) Put meat mixture in a leaf of cabbage and roll it like a burrito, placing it seam side down in a large Dutch oven
- 7) Combine tomato soup, can of water and Italian tomatoes and add all to the Dutch oven
- 8) Bake 2.5 hours at 350, placing a cookie sheet under Dutch oven incase boil over

Ingredients

- 1 large cabbage
- 1 teaspoon baking soda
- Ground Round—1 lb
- Ground Veal—1 lb
- Ground Pork—1 lb
- White Rice—1 cup
- 1 egg
- 1 medium onion
- 1 clove garlic
- 1 tablespoon salt
- 1 tablespoon pepper
- 1 tablespoon garlic powder
- 1 can of Campbell's tomato soup (or homemade pizza sauce)
- 1 large can of Italian diced tomato

Notes

