

CABBAGE ROLLS



Good hot or cold. Better hot when served with sour cream, but you can take them cold on a picnic.

- 1 large head cabbage
- 1lb. ground beef
- 1 c barley, cooked
- 1 onion, chopped
- 1 egg, beaten
- 1 t salt
- 1/2 t allspice
- 1/2 t garlic powder
- 1 can sauerkraut, drained
- 1 8 oz can tomato sauce
- 1/3 c brown sugar
- sour cream

Core cabbage. Place core end down in saucepan with 2 inches boiling water. Simmer until cabbage leaves are just soft enough to roll. Drain and cool. Carefully remove leaves. Combine beef, barley, onion, egg and seasonings and mix well. Place a spoonful of the meat mixture on a cabbage leaf (cut out the tough part at the base of the leaf). Roll up, tucking in edges. In a large baking pan, combine sauerkraut, half the tomato sauce and brown sugar. Place cabbage rolls seam side down on sauerkraut. Pour remaining tomato sauce over roll. Cover and bake at 350 degrees for one hour.

Serve with sour cream. Serves 6.