

STUFFED CABBAGE ROLLS

- 1 large head cabbage (boiled until
leaves just limp)
- 1 can whole tomatoes, chopped (optional)
little lemon juice (if desired)
- 2 or 3 cloves garlic, chopped

BASIC STUFFING:

- 3/4 cup rice, uncooked & rinsed in cold
water
- 1 1/2 lbs. lamb shoulder, coarsely ground
salt and pepper to taste
dash of cinnamon & allspice to taste

Combine all ingredients for basic stuffing and mix together loosely.

NOTE: Cut leaves desired size by removing the heavy membrane. The heavy membrane removed from the leaves may be placed in the bottom of the kettle before placing rolled cabbage leaves side by side and in layers on top.

Place small amount of meat on each leaf and begin rolling.

Place chopped garlic in between cabbage rolls in kettle.

Add enough water to almost cover the cabbage rolls and season to taste. Cook slowly for 20 minutes. Add lemon juice and cook until done.

NOTE: If tomatoes are desired, add to the water when covering the cabbage rolls, eliminating the lemon juice.