

STUFFED CABBAGE 1

by Torah.org

1 head - Cabbage
2 - Onions, chopped
2 Tbs. - Ketchup
1 Tbs. - Sugar
1/2 tsp. - Salt
Juice of 1 lemon
2 lb. - Chop meat
1 Tbs. - Sugar
1/2 tsp. - Salt
Juice of 1 lemon
4 - Unsalted crackers, soaked in water
2 Tbs. - Ketchup
1 large can - Tomatoes, strained
Pinch of paprika
1 Tbs. - Honey
1 Tbs. - Brown sugar

Carefully remove cabbage leaves; steam in a pot of boiling water. Cut up onions and place in large pan; add next 4 ingredients and simmer until onions are cooked. Mix together the onion mixture, meat, and next 5 ingredients until fluffy. Place a ball of meat mixture on each cabbage leaf and roll up. Place in a pot containing the tomatoes, paprika, honey, and brown sugar. Simmer for 1 1/2 - 2 hours.