

Golabki

Ingredients:

- Large head of cabbage
- 2 cups of rice
- 4 cups cold water
- 1 teaspoon salt
- 1 tablespoon butter
- 1 large onion
- 1 stick of butter
- 1 cup chopped celery
- 1.5 lb. ground beef
- 1/2 lb. ground pork
- 1 can tomato soup

Directions:

1. Wash rice in cold water. Cook rice in boiling hot salted water for 10 minutes. Run cold water through rice in strainer. Set aside.
2. Remove bruised outer leaves of a large head of cabbage. Cut out core and boil cabbage in a large kettle with water to cover. Cook for 10 minutes. Remove leaves as they become soft, rinse in cold water & trim down the heavy portion of stem end of leaf. Set aside.
3. Saute 1 large onion, chopped fine (1 cup) in 1/2 cup butter or margarine or 2 inch square of salt pork cut up fine and 1 cup of celery chopped fine until transparent.
4. Add ground beef and ground pork. Saute until all is mixed well.
5. Add cooked rice and mix well. If mixture seems too dry, add a little water or bouillon. Season to taste with salt and pepper.
6. Take 1/2 cup of mixture and place in cabbage leaf. Roll tucking in sides. Arrange in roaster or large casserole close together. When all arranged, leftover cabbage leaves may be placed over the golabki. Add enough tomato soup to moisten, but not cover the golabki with the liquids.
7. Cover roaster or casserole and bake in 400 degree oven for 30 minutes, reduce heat to 350 degrees and bake another 30 minutes. The golabki should be slightly browned.