

Stuffed Cabbage Rolls



Ingredients:

- 1 can store bought sauerkraut, drained
- 1 head cabbage
- Cooking spray
- 1 c minced onions
- 1 tsp Collected Foods garlic powder
- 10 ounces ground pork
- 3/4 c cooked white rice
- 2 beaten eggs
- 2 TBS Collected Foods smoked sweet paprika
- 2 tsp salt
- 1/2 tsp Greek oregano
- 1 C tomato purée
- 1/2 C Water
- 1 C 0% Greek yogurt
- Bacon salt to finish

Method: Bring a pot of water to a boil. Boil cabbage for 10-15 minutes to soften. Once cooled separate leaves and place in stack. Place unused core off to the side. **To make the stuffing:** Place pork, cooked rice, eggs, spices, salt and pepper. Mix until a uniform consistency. **For dish:** Lay out cabbage leaf. Place 1-2 TBS of the stuffing on the leaf. The amount will depend on the leaf size. Roll by tucking in sides of leaf as you roll. Technique is important so please go online for a video if needing more instruction. Once all cabbage is stuffed, take any remaining leaves, if any, and chop along with unused cabbage core. Dutch oven, place sauerkraut and chopped cabbage. Layer the cabbage rolls on top. Pour water and tomato purée over the top. Cover and heat at a simmer for about an hour. When done, remove rolls from the pot and turn off heat. Add yogurt and stir until sauerkraut sauce has formed. Serve with sauerkraut sauce, cabbage roll and a sprinkle of bacon salt.