

Stuffed Cabbage Rolls

Shirley Sue Smith Syrone

- 2 lbs. Hamburger
- 1 Egg (beaten)
- ½ tsp. Salt
- ¼ tsp. Pepper
- Tomato Juice
- ½ C. Minced Onion
- ¼ C. Butter
- 1 C. Minute Rice
- 1 Large Head Cabbage



Put Cabbage in boiling water for 4 minutes. Drain thoroughly. Combine beef, egg, and rice with other ingredients and mix well. Roll in to 2" meatballs and wrap each in a cabbage leaf. Place wrapped side down in a kettle and cover with tomato juice. Cook about 1 hour over low heat.