



HAMBURGER AND CABBAGE CASSEROLE

- 4 Cups Cabbage, Chopped
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1/4 Cup Water
- 1 Cup Bread Crumbs
- 1/2 Cup Milk
- 1/4 Teaspoon Grated Lemon Rind
- 1 Pound Hamburger
- 1 Cup Minced Onion
- 1 Egg, Beaten
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- American Cheese
- Buttered Crumbs

DIRECTIONS

1. Place cabbage in the bottom of a greased baking dish.
2. Add 1/2 teaspoon salt, 1/8 teaspoon pepper and water.
3. Cover and place in a 375 degree oven.
4. Mix bread crumbs, milk, and lemon rind and beat well with a fork.
5. Mix crumb mixture with hamburger, onion, egg, salt and pepper.
6. Form into a cake the shape of the baking dish.
7. Place on top of the cabbage.
8. Return to the oven uncovered and when the meat is browned, place slices of cheese on top and sprinkle with buttered crumbs.
9. Return to oven until cheese melts.