



STUFFED CABBAGE LEAVES

- 1 Head Cabbage
- 1 1/2 Tablespoons Butter
- 1/4 Cup Finely Diced Green Pepper
- 1/4 Cup Minced Onion
- 1/4 Cup Chopped Celery
- 1 1/2 Cups Cooked, Seasoned Rice
- 1 Cup Bulk Pork Sausage
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Thyme
- 1 Cup Tomato Juice
- 2 1/2 Cups Water
- 1 Small Whole Onion

DIRECTIONS

1. Remove heart from cabbage.
2. Cover with boiling water.
3. Let stand until cabbage is wilted. Separate leaves, being careful not to break. Drain and dry on paper toweling.
4. Melt butter in a heavy skillet.
5. Sauté pepper, onion and celery for 2 minutes.
6. Add rice and sausage to vegetables.
7. Mix well and adjust seasoning.
8. Place 1/4 cup of sausage mixture onto each cabbage leaf.
9. Roll with filling inside, fasten edges with picks.
10. Place in a greased baking dish.
11. Add tomato juice, water and whole onion.
12. Bake in a 350 degree oven for 1 hour. Remove to a heated platter.
13. Thicken pan drippings for gravy to spoon over top.