



RICE AND CABBAGE ROLLS

- 1 Pound Ground Round Steak
- 3 Tablespoons Parmesan Cheese
- 1/2 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1 Egg
- 2 Slices Bread
- 1/2 Cup Uncooked Rice
- 12 Large Cabbage Leaves
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Chili Powder
- 1 Cup Tomato Sauce

DIRECTIONS

1. Place ground meat in a large mixing bowl.
2. Add parmesan, salt, pepper, egg and bread which has been placed in water.
3. Add rice. Mix well.
4. Divide into twelve equal parts.
5. Shape into cones.
6. Wilt cabbage leaves by steaming in hot water.
7. Remove from water and drain.
8. Place a meat roll into each cabbage leaf.
9. Roll tight and place close together, open edge down, in a 2 quart casserole.
10. Sprinkle 1/2 teaspoon of salt and 1/2 teaspoon chili powder over the rolls.
11. Mix tomato sauce and 1 cup water together.
12. Pour over rolls.
13. Cover.
14. Bake in a 375 degree oven for 1 hour and 15 minutes.