



## BAKED STUFFED CABBAGE LEAVES

- 8 Large Cabbage Leaves
- 1 Pound Ground Beef
- 3 Tablespoons Finely Chopped Onion
- 2 Tablespoons Finely Chopped Parsley
- 3/4 Teaspoon Salt
- 1/2 Teaspoon Thyme
- 1 Clove Garlic, Minced
- Dash Cayenne Pepper
- 2 Tablespoons Vinegar
- 3 Tablespoons Brown Sugar
- 1 Teaspoon Capers
- 1/2 Teaspoon Butter
- 1/2 Cup Boiling Stock

## DIRECTIONS

1. Preheat oven to 375 degrees.
2. Combine ground beef, onion, parsley, thyme, salt garlic and cayenne.
3. Mix well.
4. Add vinegar, brown sugar and capers.
5. Divide meat mixture into 8 parts.
6. Put one part on each cabbage leaf.
7. Roll the leaves keeping filling in center.
8. Place seam side down in a buttered baking dish.
9. Dot with butter.
10. Pour boiling stock in the dish surrounding leaves.
11. Bake covered for 50 minutes.