

Cabbage Rolls

1 Medium Coned Cabbage
1 1/2 C Ground Turkey (or Beef) browned
1/2 C Ground Sausage browned
1 Egg
1 C. Onion
3/4 C Cooked Rice
1 1/2 tsp Salt
1/2 tsp pepper
2 TBS Melted Butter
1/2 C Parmesan Cheese
1 Tomato
1 C Marinara Sauce
1/2 C Shredded Mozzarella

Steam coned cabbage in covered kettle for 10 minutes. Drain & cool. Gently pull off leaves. While cabbage is cooking brown ground turkey & sausage until done. Combine all meat, egg & onion, rice & seasonings; fill leaves loosely with mixture. Roll up, folding end toward center. Place in buttered skillet or baking dish and sprinkle with parmesan cheese. Place tomatoes around edges as border; or puree tomatoes & pour over cabbage rolls. Use 1/4 cup of liquid. Pour Marinara over rolls and sprinkle with cheese. Cover with foil & bake at 375 for 1 1/2 hours.