



stuffed cabbage/golabki

1 large green cabbage
1-1/2 lbs ground beef chuck
1 lb ground pork
4 cups cooked rice (cooked with 1 tsp salt)
3 cloves garlic, finely minced
3 cans Campbell's Tomato Bisque soup
4 tsp salt
1/2 tsp pepper

1. boil the cabbage in a large pot with about 1/4 cup salt for about 10 minutes. remove and let cool. break off leaves from the core.
2. while the cabbage is boiling... preheat oven to 350 degrees F. in a large bowl mix together the meat, rice, and garlic. season with salt and pepper.
3. use the outer leaves of the cabbage head as a layer on the bottom of your pan(s) [we use 2 large corningware bakeware pans with glass lids]. in the middle of each leaf add about a cup of meat mixture. roll cabbage from the core side up to the outside of the leaf, making sure to tuck the sides in. place side by side in pan.
4. when done, in another large bowl empty the 3 cans of soup. add 1/2 can of water to this and mix. pour the soup over your cabbage rolls. cover and bake for 30-40 minutes (longer if you want it your rolls a little dry like grandma's were, lol!)

makes about 12 cabbage rolls. enjoy! =)

<http://www.oncupcakemoon.com/recipes/golabkiandsourcreamcucumbers.pdf>



grandma's sour cream cucumbers

3 cucumbers, peeled and sliced very thin
2/3 cup sour cream
1/4 cup rice vinegar
2 tbs sugar (start with 1 tbs and add to taste)
1 tsp garlic powder
1/4 tsp salt
dillweed to taste (optional)

1. add all ingredients to a large bowl. mix well. cover and chill for at least an hour before serving.

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