

Cabbage Rolls (golabki)

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Ingredients

32 oz. jar sauerkraut – drained
2 lbs. lean ground beef
1 lb. ground pork
1 med. onions – chopped
1 Tbls. vegetable oil
16 oz. can tomato sauce
1 1/4 cups un-cooked white rice
1/2 cup milk
2 Tbls. Worcestershire sauce
2 tsp. garlic salt
2 heads cabbage – boiled whole until tender, cooled
(2) oz. cans condensed tomato soup – prepared as directed
1/2 lb. raw bacon

Directions

Spread sauerkraut in the bottom of a 13" X 9" X 2" pan; set aside.

In a large saucepan over medium-high heat, brown beef, pork, and onion in oil. Stir tomato sauce, rice, milk, Worcestershire sauce, and garlic powder into pan.

Wrap 1/2 cup meat mixture in each leaf of cabbage and secure with toothpicks. Lay rolls on sauerkraut, pour tomato soup evenly over rolls, and lay strips of bacon over rolls.

Bake, covered, in a 350 degree oven for 2 hours.