

# Cabbage Rolls 2

written by The Recipe Exchange | February 11, 2014

## **Ingredients**

1 med. head cabbage – cored  
2 lbs. ground beef  
2 onions – chopped  
salt and pepper – to taste  
2 cups cooked rice  
minced garlic – to taste  
15 oz. jar/can sauerkraut – drained  
3 cans condensed tomato soup  
3 soup cans filled with water

## **Directions**

Boil cabbage for 10 minutes. Separate into leaves and trim back the vein in each one. Place several leaves in the bottom of a 9" X 13" baking pan.

Brown beef, onion, salt, and pepper. Combine browned beef and rice.

Roll a small amount of beef and rice mixture into each cabbage leaf, tucking in the ends carefully to make a tight seal. Lay the rolls on top of the cabbage leaves in the pan.

Sprinkle garlic over top, cover with sauerkraut, cover all with cabbage leaves, and pour tomato soup over top.

Bake in 350 degree oven for 1 1/2 hours, or until tender when pricked with a fork.

If the soup appears to be drying out while baking, pour a small amount of water on top.