

PIGS IN A BLANKET

F EASY

Last Modified: NEVER

PREP: 30 Min
COOK: 2 Hrs 30 Min
OVEN: 325

MOM K'S - CASSEROLE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
12	Medium	Cabbage Leaves	Par Boiled
1	Pound	Ground Beef (70 / 30)	Crumbled
1/4	Pound	Ground Pork Sausage (Bulk)	Crumbled
1/2	Cup	Minute Rice (Uncle Ben's)	
1	Medium	Yellow Onion	Minced
2	Tsp	Table Salt	
1/4	Tsp	Black Pepper	
2	Tbsp	Light Brown Sugar	
1 1/2	Tbsp	Paprika	

SAUCE MIXTURE			
2	10 1/4 Oz	Cans Condensed Tomato Soup (Campbells)	Undiluted
1	Tsp	Recipe: Seasoning - Russian Red Spice Seasoning	
1 1/4	Cups	Whole Milk	
1/4	Cup	Sour Cream (Breakstone)	

PREPARATION	
FACTOID	I think this is Mom's "old" recipe since it uses Tomato Soup. We had this often for dinner because Dad really liked it.
TOOLS	1) 9" x 13" Glass Baking Dish 2) Large Mixing Bowl 3) Medium Mixing Bowl 4) Large Saucepan & Lid
1	TO PAR BOIL THE CABBAGE LEAVES: Bring a large saucepan of lightly salted water to a boil. Add a few Cabbage Leaves and cook for 2 to 4 minutes until softened. Drain and set aside while cooking the rest.
2	In a large mixing bowl, mix the Ground Beef, Ground Pork Sausage, Minute Rice (Uncooked), Brown Sugar, Paprika, Minced Onions, Salt and Pepper together.
3	In a medium mixing bowl, mix together the undiluted Tomato Soup, Milk, Russian Red Spice and Sour Cream.
4	Place the Cabbage Leaves on a flat surface and trim off the stems. Lightly fill with the Meat and Rice mixture. Fold each end of the Cabbage Leaf over the filling and roll it up tightly. Secure the Cabbage Leaf closed with toothpicks or place them in the baking dish with the seam down.
5	Place the Cabbage Rolls in a glass baking dish large enough to hold all of them.. Pour the Sauce mixture evenly over the top of the Rolls
6	Bake the Rolls at 325 degrees for 2 1/2 hours. Remove the Rolls to a serving platter, tent with aluminum foil and put back in the turned off oven to keep warm.
7	Drain off and discard any fat on top of the Sauce. In a medium saucepan over high heat, reduce the Sauce until it thickens nicely
SERVE	Arrange the hot Pigs In The Blanket on the serving dish, pour the thickened Sauce over the top and serve while hot.