

STUFFED CABBAGE CHEESE ROLLS

F EASY

Last Modified: NEVER

PREP: 30 Min
COOK: 1 Hr
OVEN: 350

MOM K'S - CASSEROLE

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Pound	Ground Beef (70 / 30)	Crumbled
1/2	Pound	Pork Sausage (Bulk)	Crumbled
1/2	Cup	Celery	Chopped
1 1/2	Cups	White Rice	Cooked
1/2	Cup	Yellow Onion	Chopped
8	Oz	Jar Cheese Sauce (Thick)	
1/2	Tsp	Dried Hand Rubbed Sage	
8	Medium	Cabbage Leaves	Par Boiled

PREPARATION

FACTOID	I am not really certain if this is Mom's "old" recipe or not. It was found in her little green recipe box. I seem to remember that hers had Campbell's Condensed Tomato Soup as the Sauce on top of it. Also, there is no way she would have popped for the expense of a jar of ready-made Cheese Sauce. She always used "Velveeta Cheese" for E-V-E-R-Y-T-H-I-N-G. If it melted, fine, if it didn't, also fine.....
TOOLS	1) 9" x 13" Glass Baking Dish 2) Large Stainless Steel Skillet 3) Medium Saucepan & Lid 4) Large Saucepan & Lid 5) Toothpicks
1	In a large skillet over medium high heat, brown the Meat, drain and crumble. Add in the Celery, and Onion and cook until tender. Add 1/2 Cup of the Cheese Sauce and Sage and mix well. Set aside to cool slightly.
2	TO COOK 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.
3	Cook the Rice according to the package directions. Mix the cooked Rice and Meat Mixture well together.
4	Place the Cabbage Leaves on a flat surface and fill with 1/2 Cup of 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.
5	Place the Cabbage Rolls in a glass baking dish large enough to hold all of them. Bake at 350 degrees for 20 minutes. Remove the toothpicks and top with the remaining Cheese Sauce before serving.