

Cabbage Rolls

Makes 8 servings

Sauce

Liquid from Diced Tomatoes with Green Chilis

16 oz can of tomato sauce

1/2 teaspoon Italian Herb Seasoning

1/2 teaspoon Oregano

1/2 teaspoon garlic powder

1/2 teaspoon ground pepper

1/2 teaspoon salt

Mix sauce ingredients and set aside

Rolls

1 Head of Cabbage

1 Cup uncooked rice

1lb sausage

1/2 lb hamburger

1 Can Diced Tomatoes with Green Chilis drained (use liquid in sauce)

1/2 teaspoon Italian Herb Seasoning

1/2 teaspoon Oregano

1/2 teaspoon garlic powder

1/2 teaspoon ground pepper

1/2 teaspoon salt



Cook rice in 2 cups of water or use 2 to 2 1/2 cups leftover rice. Core and boil cabbage for 15 minutes. Drain and let cool. Pull off 15 to 20 leaves from the head of cabbage to use for cabbage rolls. Spray a 9 X 13 pan. Mix all the ingredients for the rolls except the cabbage. Carefully peel off leaves of the cabbage and place a ball of the meat mixture in it. Roll up leaf and place in greased pan, I had enough mixture to make around 16 cabbage rolls. Pour sauce over cabbage rolls. Cover with tinfoil and cook for an hour at 375.

These were quite spicy. If you have family members who do not care for spicy food. wait to add the can of diced tomatoes with green chilis to the meat mixture and their liquid to the sauce. Make a few in a small baking dish. We consider 2 cabbage rolls to be a serving. Then add the spicy tomatoes and finish the pan

<http://www.lincolntent.com/GlutenFreeCaseinFree-SausageRecipes.html>