

## Grandma Bischoff's Cabbage Rolls

To each pound of ground beef add: 1 tsp salt, ¼ tsp pepper, slice of bread or a handful of crumbs moistened with cream or canned milk, 1 egg unbeaten, a scant ½ c raw rice ½ tsp salt, and fresh garlic (just a tiny bit of the toe). Mix all well.

Scald loose head cabbage in salted boiling water. (see tips). Separate leaves. Cut out ribs on the leaves or shave off the top of the hard part of the cabbage. Wrap meat into cabbage. Lay leftover cabbage leaves in the bottom of the roaster. Lay cabbage rolls in. Add just a bit of water. Bake in the oven at 325 being careful not to get too brown.

Option: you can make the cabbage rolls and freeze them raw by lining them up on cookie sheets, and then putting into Ziploc bags when frozen. Thaw before cooking.

**Tomato Sauce:** Saute a bit of onion in a pan with a couple of tblsp lard. Add 2 to 3 tblsp flour – brown lightly. Add canned tomatoes. Mash and cook until smooth and thickened. Add pepper and a fair amount of sugar. (at least 3 good handful of sugar to each quart). Pour over cooked cabbage rolls and allow to simmer awhile longer.

## Stuffed Green Peppers

Use the same recipe as Grandma B. cabbage rolls only cut stems out of peppers and stuff. Same sauce.