

Sauerkraut Leaves for sour cabbage rolls

Steam leaves in boiling water with a bit of vinegar. Put in crock.

Brine: 16 c cold water, 1 c pickling salt, a bay leaf on the bottom of the crock, sliced onion, and a few pickling spices tied in a bag.

If you add shredded cabbage add salt on it.

Let set until desired sourness. (3 weeks to a month)