



RECIPES

CABBAGE ROLLS

INGREDIENTS:

Hamburger Ingredients

- 1 lb hamburger
- 2 slices bread (shredded)
- ½ c. milk
- ½ round onion (chopped)
- 1 tsp garlic salt
- 1 Tbsp oyster sauce
- 1 Tbsp mayonnaise
- 2 Tbsp Lipton onion soup mix
- 2 eggs
- Black Pepper (couple of shakes)

Cabbage Roll Ingredients

- Cabbage
- 1 (8oz) can tomato sauce
- Salt & pepper (couple of shakes)
- Toothpicks (to secure rolls)



DIRECTIONS:

1. Mix all hamburger ingredients together in a large bowl and set aside/refrigerate until ready to assemble cabbage rolls.
2. Boil cabbage until soft (do not overcook).
3. Form about 6-8 hamburger balls - amount depends on the size of your cabbage as larger leaves use more filling. Wrap each hamburger ball with cabbage and fasten with toothpicks.
4. Place assembled cabbage rolls in frying pan and pour tomato sauce over so that they are evenly coated.
5. Cover pan with lid, bring to a boil, then simmer for approximately half an hour.
6. Remove toothpicks before serving and enjoy over hot rice!