



Stuffed Cabbage Rolls (Galumpkis)

Directions

Run the leaves under cool water then lay them out so you can assess just how many blankets you have to wrap up the filling. Next, carefully cut out the center vein from the leaves so they will be easier to roll up. Take the reserved big outer leaves and lay them on the bottom of a casserole pan, let part of the leaves hang out the sides of the pan. Use all the good looking leaves to make the cabbage rolls.

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Put about 1/2 cup of the meat filling in the center of the cabbage and starting at what was the stem-end, fold the sides in and roll up the cabbage to enclose the filling. Place the cabbage rolls side by side in rows, seam-side down, in a casserole pan.

Preheat the oven to 350 degrees F.

Pour the remaining sweet and sour tomato sauce over the cabbage rolls. Fold the hanging leaves over the top to enclose and keep the moisture in. Drizzle the top with the remaining 2 tablespoons of olive oil. Bake for 1 hour until the meat is cooked.

