

Stuffed Cabbage Rolls or Galumpki's (Polish)

Recipe courtesy of JoAnn Puchir SSIC Office Administrator

(Preheat oven to 350°)

Sweet and Sour Sauce:

- 2 Tbsp. extra virgin olive oil
- 2 garlic cloves smashed
- 1 ½ quarts crushed tomatoes
- 2 Tbsp. white wine vinegar
- 1 Tbsp. sugar
- Kosher salt and ground black pepper

Cabbage Rolls:

- 1 ¼ cup extra virgin olive oil
- 1 yellow onion chopped
- 2 garlic cloves minced
- 2 Tbsp. tomato paste
- Splash dry red wine
- 2 Tbsp. chopped fresh flat leaf parsley
- 1 pound ground beef
- 1 pound ground pork
- 1 large egg
- ½ cup steamed white rice
- Kosher salt and black pepper
- 2 heads green cabbage

Sauce Directions:

Coat a 3-quart saucepan with the oil and place over medium heat. Add the garlic and sauté for 1 minute. Add the tomatoes and cook, stirring occasionally, for 5 minutes. Add the vinegar and sugar; simmer, until the sauce thickens, about 5 minutes. Season with salt and pepper and remove from the heat.

Place a skillet over medium heat and coat with 2 Tbsp. of olive oil. Sauté the onion and garlic for about 5 minutes, until soft. Stir in the tomato paste, a splash of wine, parsley and ½ cup of the prepared sweet and sour tomato sauce, mix to incorporate and then take it off the heat. Combine the ground meat in a large mixing bowl. Add the egg, the cooked rice, and the sautéed onion mixture. Toss the filling together with your hands to combine, season with salt and pepper.

Bring a large pot of salted water to a boil. Remove the large damaged outer leaves from the cabbages and set aside. Cut out the cores with a sharp knife and carefully pull off all the leaves, keeping them whole and as undamaged as possible. Blanch the cabbage leaves in the pot of boiling water for 5 minutes, or until pliable. Run the leaves under cool water. Put ½ 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. Pour a small amount of sauce in the bottom of a casserole pan and place the cabbage rolls side by side in rows, seam-side down in the casserole pan. Pour remaining sauce over cabbage rolls drizzle the top with 2 Tbsp. olive oil and bake 1 hour.