

Golabki Cabbage Rolls

2 heads	of cabbage
2 medium	onion, chopped
2 Tbsp	olive oil
1 lb	ground beef
1½ lbs	ground pork
2	eggs
1½ Tsp	Worcestershire
1½ cups	uncooked rice
3	beef bouillon cubes
1 cup	hot water
4 Tbsp	lemon juice
½ cup	brown sugar

Sauté the onions in the olive oil until golden. Mix together the onions, rice, meat, egg, and Worcestershire; season with salt and pepper.

Core the head of cabbage and place in large kettle of boiling water. Cover and cook for 5 minutes. Remove cabbage and separate the soft leaves from the head. Return the head to the water for another 5 minutes; remove and separate the soft leaves again. Repeat this procedure until you have separated all the leaves. Cut out the hard veins of each leaf and discard the veins. Chop the tender core leaves and coat with olive oil in the onion pan and line the bottom of the baking dish with this tender cabbage.

Place a generous spoonful of the stuffing on each leaf; roll the stuffing into the leaf. Place each roll next each other in a baking dish. Dissolve the beef bouillon in the hot water and pour the bouillon over the cabbage rolls.

Bake uncovered in a 375°F oven for 1 hour. Reduce the heat to 350°; sprinkle the lemon juice and brown sugar over the top of the cabbage rolls and cover with foil and bake for an additional 35 minutes.

Serves 10