

Pork Stuffed Cabbage Rolls

2 lbs sauerkraut
1 lg head green cabbage
2 tbsp olive oil
1 c finely chopped onions
1/4 tsp of finely chopped garlic
1 lb ground lean pork (or ground beef)
1 c cooked rice
2 lightly beaten eggs
2 tbsp sweet Hungarian paprika
1/8 tsp marjoram
1 tsp salt
salt and pepper to taste
1 c water mixed with 1 c tomato puree
1 c sour cream

Wash the sauerkraut in cold water, then soak in cold water 10-20 minutes to reduce sourness. Squeeze dry and set aside. In a large saucepan, bring to a boil enough salted water to cover the cabbage. Add the cabbage, turn the heat to low and simmer 8 minutes. Remove the cabbage and let it drain while it cools enough to handle. Pull off the large unbroken leaves and lay them on paper towels to drain and cool further.

In a 10-in skillet, saute the onions and garlic in olive oil, until the onions are lightly colored. In a large mixing bowl, combine the pork, rice, eggs, paprika, marjoram, the onion-garlic mixture, salt and a few grindings of black pepper. Mix well with a fork or wooden spoon.

Place 2 tbsp of the stuffing in the center of one of the wilted cabbage leaves and, beginning with the thick end of the leaf, fold over the sides, then roll the whole leaf tightly, as you would a small bundle. Repeat with more leaves until all the stuffing has been used.

Spread the sauerkraut on the bottom of a 5 quart casserole and arrange the cabbage rolls on top of it. Add the water mixed with the tomato puree. Bring the liquid to a boil, then cover the pan tightly and cook the stuffed cabbage over low heat for 1 hour. Transfer the rolls from the casserole to a warm plate. Stir in the sour cream to the sauerkraut. Simmer another 5 minutes.