

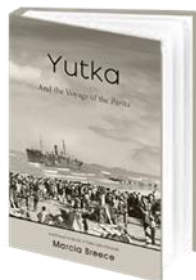
Galabki (cabbage rolls)

INGREDIENTS

1 head cabbage (about 3 lb)
2 lb ground pork shoulder
1 large onion, yellow or white
2 tablespoon vegetable oil
3 garlic cloves
½ cup cooked rice 'al dente'(1.2 oz uncooked)
1 tablespoon dried marjoram
1 quart chicken stock
Salt & pepper
Chopped dill or parsley, for garnish

FOR TOMATO SAUCE

½ stick butter
1 tbsp all-purpose flour
1 cup stock - remaining from cooking Gołabki /
Gołabki juices; or meat stock
2 cups tomato purée
1 tbsp tomato paste
pinch sugar
Salt & pepper



YUTKA And the Voyage of the Parita

Page 11

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METHOD

Discard tough outer cabbage leaves
wash cut out the stalk
Put in cooking pot big enough to cover cabbage
Cover with water and bring to boil
Add solid pinch of salt and sugar and stir.
Blanch the cabbage head in the boiling water, core side down.
After 2-3 the leaves should peel off easily. If not - cook for a few
more minutes.

Place leaves to ice water to maintain color.

Set aside ten largest, unbroken leaves.

Cut the main 'vein' out from each cabbage leaf

Stuffing:

Sauté finely chopped onion until golden,

Add finely chopped garlic for 1-2 minutes.

Set aside to cool.

In a large bowl, combine ground meat, cooked rice, a tablespoon
Herbes de Provence, and cooled onion/garlic mixture.

Season with salt and pepper

Mix thoroughly

Assemble

Lay the cabbage leaf flat.

Place about ¼ cup meat mixture in the center of a cabbage leaf.
roll tightly (like an egg role) 10 decent-sized rolls.

Line the bottom of the large cooking pot with a few remaining
pre-cooked leaves

Place the cabbage rolls in the pot, in layers, one on top of another.
Cover with a layer of remaining leaves.

Pour in the stock

Cook on a medium heat, covered for about 40-50 minutes until the
cabbage is tender.

FOR TOMATO SAUCE

Add in the flour to melted butter.

Whisk together and cook for a bit until light brown

Pour in cup of the stock left from cooking cabbage rolls.

Bring to a boil, reduce heat.

Pour in 2 cups tomato purée

Add tablespoon tomato paste

Bring to a boil and reduce the heat to a minimum.

Season with salt and ground pepper.

(If the tomatoes are too acidic, add a pinch of sugar)

Continue cooking until you reach desired thickness.