

Like Stuffed Cabbage

Recipe By *Brynie Greisman*



Cooking and Prep:  6
h 20 m

Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Passover, Yom

Kippur

Diet: Low Fat

Source: Family Table by

Mishpacha Magazine

This tastes very similar to stuffed cabbage with minimal work. You can serve over rice or pasta, or as is. It's really tasty!!

Ingredients (15)

Sauce

- 1 cup **Gefen Ketchup**
- 4 ounces (100 grams) **Gefen Tomato Paste**
- 2 cups water
- 1/2 cup **Tuscanini Apricot Jam**

- 2 tablespoons lemon juice
- onion powder to taste
- salt to taste
- 1-2 cloves crushed garlic or 1-2 cubes **Gefen Frozen Garlic** or garlic powder to taste
- 1 (14-oz./400-g.) bag shredded cabbage

Meatball mixture

- 2 pounds (1 kilo) chopped meat, turkey, or chicken
- 2 eggs
- 1 onion, chopped (*optional*) (sauté if desired)
- 1/3 cup **Yehuda Matzo Meal** mixed into 1/2 cup water (make a paste)
- 1/2 teaspoon salt

Sommelier Suggests

- Gigondas Grande Reserve**
-

Start Cooking

Like Stuffed Cabbage

1. Combine all sauce ingredients in Crock-Pot and bring to a boil on High.
2. Add shredded cabbage.
3. While sauce is boiling prepare meatball mixture. Form into balls and drop into the boiling sauce. Cook on Low for 5-6 hours or until ready.

Note:

All crock-pots have different settings and operating features. Please adjust cooking times accordingly.

Tip:

- Freezes well. You might want to double the recipe so you have really good nutritious meals for Erev Pesach.
- When making chicken or turkey meatballs or burgers, try to chill the shaped mixture a couple of hours before cooking. They will hold together better and you can use less matzo meal. You can do this the night before.

Variation:

I tested this with breadcrumbs (and no water) instead of the matzo meal and it came out delicious as well. It's your choice.