

# Stuffed Cabbage Done Right

Recipe By Yussi Weisz



**Cooking and Prep:**  2  
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**Serves:**  12

**Contains:** 

**Preference:** Meat

**Difficulty:** Medium

**Occasion:** Sukkot, Yom

Kippur

**Diet:** Gluten Free

**Source:** Kosher.com

Exclusive

**Cuisines:** Ashkenazi

Haven't you always wanted to make stuffed cabbage but thought it seemed like too much effort? Let Yussi Weisz of Snaps Kosher in Lakewood show you just how simple it can be to do at home - and how delicious! Time for us all to start thanking Yussi's bubby!

## Ingredients (18)

### Main ingredients

- 1 large head cabbage
- 1.5 pounds ground beef (or veal if you want something lighter, or a mix of both)
- 3 leeks, diced

- 1 cup rice, cooked for 8 minutes and drained
- 2 eggs
- 1 teaspoon paprika
- 2 tablespoons salt
- 1/2 teaspoon black pepper
- 2 tablespoons chopped parsley or 6 cubes **Dorot Gardens Frozen Parsley**
- 4 tablespoons tomato sauce mixture, recipe below

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### Tomato Sauce

- 2 (15-ounce) cans **Gefen Tomato Sauce**
  - 1/2 (6-ounce) can **Gefen Tomato Paste**
  - 1 (15-ounce) can tomato puree
  - 3 heaping tablespoons sauerkraut
  - 1 tablespoon salt
  - 1 tablespoon black pepper
  - 1/2 cup sugar (more if you like it sweeter)
  - 4 cubes **Gefen Frozen Garlic**
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## Start Cooking

### Prepare the Filling

1. Sauté leek in a little olive oil and set aside to cool.
2. Combine ground beef, rice, seasonings, parsley, and eggs. Add in the leeks.
3. In a separate bowl, combine all tomato sauce ingredients. Add four tablespoons of this mixture to the meat filling.

### Prepare the Cabbage Leaves

1. Core the cabbage and boil for 6-10 minutes, removing the leaves (with two forks) as they

soften.

2. Clean and check cabbage for bugs. With the rib facing toward you, carefully trim it for more flexibility, then make a slit on the bottom.

### **Stuff and Bake**

1. Using a two-ounce cookie scoop, place meat mixture in center of a cabbage leaf. Roll cabbage over the meat, fold in the sides of the leaf, and then roll it the rest of the way. Continue until the meat filling is used up. (Use a second cabbage if needed.)
2. Place finished rolls in a pan covered with more of the tomato sauce mixture. Pack them in tightly so that they stay rolled.
3. Cover cabbage with lots of sauce. Place in oven covered on 350 degrees Fahrenheit for two and a half hours, or keep it in the oven on 210 to 220 degrees Fahrenheit overnight.