

## **Tomato Sauce and Cabbage Rolls**

From Treasured Polish Recipes for Americans

### **Tomato Sauce**

#### **Ingredients:**

2 T butter  
1 T flour  
½ cup meat stock  
1 onion chopped fine  
3 or 4 tomatoes, chopped  
Sugar (optional)

#### **Instructions:**

Melt one tablespoon of butter, add flour. When it bubbles, add the meat stock. Summer tomatoes and onion in the other tablespoon of butter for ten minutes. Rub through sieve, add to the flour mixture. Salt to taste. Add sugar if desired.

### **Cabbage Rolls**

#### **Ingredients:**

1 head of cabbage  
1 lb ground beef  
½ lb ground pork or veal  
½ cup rice  
1 egg  
1 onion, chopped fine  
2 T butter  
5 slices of bacon  
Salt and pepper

#### **Instructions:**

1. Remove the core from a whole head of cabbage with a sharp knife. Scald the cabbage in boiling water. Remove a few leaves at a time as they wilt. Cool before using.
2. Wash rice in cold water and stir into 2 quarts of rapidly boiling salted water. Boil for 10 minutes and strain. Run cold water through rice in a strainer. The rice is only half cooked now.

3. Saute onion in butter only until it becomes transparent. Do not let it turn yellow. Combine with meat, egg, rice and seasonings and mix well. Spread each leaf with meat, about half inch thick, fold the two opposite sides and roll, starting with one of the open ends. Finish with a toothpick.
  
4. To cook - place cabbage rolls in a baking dish, cover with bacon and roast uncovered for 2 hours at 300 degrees. Baste from time to time. Serve with mushroom sauce, tomato sauce, or sour cream.