

Unstuffed Cabbage Rolls  
Prep: 10 minutes Cook: 45 minutes  
Servings: 6  
Recipe from Penzeys Spices catalog

Ingredients:

1 lb. ground beef  
1 cup onion chopped  
8 cups cabbage cut into 1 inch wide strips (1/2 of a 3 pound head)  
1/2 cup water  
1 – 28 oz. can crushed tomatoes  
1 tablespoon brown sugar  
1 tablespoon white vinegar  
1/2 tsp. salt  
1-1/2 tsp. whole caraway seed  
1 tsp. granulated garlic

Directions:

In a large skillet, brown the meat and drain off grease. Add the onion and cook about 3 minutes. Add the cabbage and water cook about 5 minutes. Add the tomatoes, brown sugar, vinegar, salt, caraway, and garlic. Bring to a boil reduce heat and simmer until cabbage is tender about 30 minutes.

Serve with white rice.