

# Hungarian Stuffed Cabbage

ADVANCED RECIPE



*Szilvia's Little Kitchen*

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## Ingredients

- 1/4 cup rice, rinsed and drained
- 700 gs ground pork (or beef, or mix)
- 1 large egg
- 2 tbsp salt, pepper
- 2 tbsp paprika
- 1 tbsp ground caraway seed
- 5 chopped garlic cloves
- 1 jar pickled cabbage leaf
- 1 kg sauerkraut, drained (rinsed, if desired)
- 3 tbsp flour

Optional: 200 g diced smoked pork

Roux:

- 2 tbsp flour
- 1/2 cup sour cream

## Directions

1. In a large bowl, thoroughly mix together the ground meat, rice, garlic, egg, salt, pepper, and 1 tablespoon of paprika. Set aside.
2. Rinse the cabbage leaves, and cut away the thick centre stem from each leaf, without cutting all the way through.
3. Rinse the sauerkraut.
4. Make a mix with flour and 1 tbsp paprika.
5. In a big pot start the layers. Firstly pour into the pot the oil, and arrange on that the approx 2 cups sauerkraut.
6. Place about 1/2 cup of the meat mixture on a cabbage leaf. Roll the leaf away from you to just encase the meat. Put them in the pot next to next.
7. Spread 1/3 of the flour mix on them.
8. Here can put also some diced smoked pork.
9. Repeat it until everything is left. Cover with sauerkraut. Be careful, the rolls will be swell.
10. Pour water into the pot until left the rolls.
11. Slowly heat under the lid. Once is boiling decrease the heat and cook for 2 hours. Regularly shake the pot horizontally.
12. Make a roux from the flour and the sour cream. Pour into the pot. Cook more 10 minutes.
13. Serve hot, with sour cream and bread.
14. ENJOY IT :)

Pictures from Internet

