

## Stuffed Cabbage Rolls

### *Ingredients:*

*1 medium head cabbage*

*2 tablespoons butter*

*1 medium onion, chopped*

*1 pound ground beef*

*1½ cups cooked rice*

*½ cup dry breadcrumbs*

*brown sugar (1 tablespoon+sprinkle)*

*½ cup water*

*2/3 cup half & half*

*1 egg, beaten*

*dash allspice, MSG, salt, pepper,*

*paprika*

Discard wilted outer leaves of cabbage. Cut out core. Cover with boiling water & simmer 5 minutes or until leaves are softened. Carefully separate leaves & drain on paper towels. Chop some of the small inside leaves.

Melt butter, add onion & chopped cabbage & cook until golden brown. Combine vegetables with the remaining ingredients except paprika. Place ~2 tablespoons of filling on each cabbage leaf. Roll, folding sides toward center & fasten with toothpicks. Place in a greased pan & sprinkle very lightly with brown sugar & paprika; dot with butter. Bake at 350° for 1 hour or longer until golden.