

Hungarian Cabbage Rolls

Ingredients: Stuffing

- 1 kilo minced pork
- 1 Tsp salt
- 1 Tsp black pepper
- ½ cup diced smoked bacon
- 1 egg
- ½ cup rice (uncooked)
- 1 Tbsp sweet paprika
- 2 Tsp hot paprika
- 1 lge cabbage

Ingredients: For the pan

- 1½ kilos sauerkraut
- 1 lge onion diced
- 4 cloves garlic halved
- 2 bay leaves
- 1 Tbsp black peppercorns
- 1 red and 1 green capsicum
- 1 liter water

Ingredients: Sauce

- 1 Tbsp sweet paprika
- 1 cup lard
- ½ cup plain flour
- 1 cup sour cream

Method:

Mix all the stuffing ingredients together by hand except the cabbage. Next remove the core from the cabbage and boil in a large pot of salted water until tender. Peel the leaves from the cabbage as they soften, don't overcook. Cut away any stems that remain tough. Next place about a half cup of the stuffing mixture onto cabbage leaves and roll up tucking in the sides. Set aside.

Smear the bottom of a large baking pan with some lard then add half of the sauerkraut and all the diced onions and garlic. Put the cabbage rolls into the pan, stacking them if necessary and top with the remaining sauerkraut. Now add water to cover the rolls and add the peppercorns, bay leaves and capsicums, cover and place in a slow oven, about 160° to 170°, and cook for approximately 3 hours. Check for tenderness and remove bay leaves and capsicums. Next take out the rolls and set aside and keep warm.

In a pan melt the remaining lard, add flour and cook gently while stirring allowing the mixture to turn brown. Remove from heat and stir in paprika powder then add the mixture to the pan of sauerkraut and stir in well. Now return the cabbage rolls to the pan. Serve with sour cream over the rolls and mashed potatoes.