

# Cabbage Rolls - Cabbage Rolls with Ground Beef and Cheese

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Cabbage Rolls are made with cabbage leaves filled with ground beef and Cheddar cheese and seasonings.

## Ingredients:

- 12 large cabbage leaves
- 1 1/2 pounds lean ground beef
- 1/4 cup minced onion
- 1 teaspoon ground sage
- 1 1/2 cups shredded Cheddar cheese
- 2/3 cup fine dry bread crumbs
- 1 cup milk
- 2 teaspoons salt
- 1 cup water, broth, or tomato juice
- 6 strips bacon

## Preparation:

Cook cabbage leaves in boiling, salted water until tender and flexible, about 5 minutes. Combine ground beef, onion, sage, cheese, bread crumbs, milk, and salt. Place a large spoonful of meat mixture on each cabbage leaf; roll up, tucking ends inside to seal meat in. Secure with toothpicks. Place in baking dish and add 1 cup water, broth or tomato juice. Cover rolls with bacon strips and bake at 350° for 45 to 55 minutes. Serves 6.