

The recipe for a grandmother's lazy-man's cabbage rolls (Thanks, Daniel!)

Here it is:

1 cup rice
2 cups water
2 tsp salt
'lots' pepper
1/4 tsp margarine
1/2 head shredded cabbage
3 diced onions
1 lb ground pork
1 tsp vinegar
4 cups (1 L) tomato juice

1. microwave rice, water, margarine, and 1 tsp salt in a bowl for 10 minutes
2. stir, and microwave for another 10 minutes
3. sautee 2 diced onions and add ground pork
4. brown (whiten) pork while stirring into onions
5. mix in rice, 1 tsp salt, and 'lots' (several shakes to 3 tsp) pepper, and remove from heat
6. spread half (1/4 head) cabbage on the bottom of a casserole
7. pack rice and pork mixture into casserole
8. spread remaining (1/4 head) cabbage on top with final diced onion (raw)
9. add 1 tsp salt and 'lots' pepper
10. add 4 cups (1 L) tomato juice and vinegar
11. bake at 175 C for 1/2 hour
12. bake at 150 C for 1 1/2 hour
13. enjoy