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## Ingredients

1 **white (light green) cabbage**

18 oz. **ground meat**

7 oz. **onions**

2 tbsp **sour cream**

1 cup **of broth**

1 **bun**

3 ½ oz. **bacon**

4 tsp **milk**

6 **slices coarse rye bread (Schwarzbrot)**

7 oz. **tomatoes**

1 **bunch parsley**

**Salt and pepper**

## Method

Blanch the white cabbage in a large saucepan for about half an hour. Add some rye bread to the blanched water. Then remove the leaves from the cabbage. Take 3 to 4 leaves for a stuffed cabbage (cabbage roll).

For the filling, mix minced meat with diced onion, salt, pepper, soaked bread roll, and coarse rye bread croutons. Place equal parts of the meat filling on the cabbage leaves and roll into the leaves.

Wrap yarn around each stuffed cabbage to keep it from dissolving. Toast the bacon in a large saucepan. Put the stuffed cabbage in the same saucepan over low heat and fry until medium brown.

Add water and broth, cover the pot, and let simmer for about 30 minutes. After 20 minutes, add sour cream, diced tomatoes, and parsley to the saucepan. Serve with potatoes.

**Bon appétit!**

## Wine Recommendation

One of the favorite pairings with Cabbage rolls would be a Malbec or Zinfandel, a food-friendly red wine. It pairs up nicely with the dish's different components, including the meat, the tangy cabbage, and the sauce.