

## Sarma

### CABBAGE ROLLS WITH MEAT AND RICE



#### Ingredients (10 people)

1 jar of sauerkraut already cut  
1 whole sour cabbage  
600 g ground pork  
400 g ground beef  
200 g smoked pork ribs  
150 g bacon  
1 large onion, chopped  
2 or 3 cloves of garlic, chopped  
1 egg  
125 g rice  
500 ml tomato sauce  
sweet paprika  
2 tablespoons of flour  
oil  
salt and pepper

Mix the meat with chopped garlic and onion. Add 2 tablespoons of sweet paprika, salt, pepper, 1 egg, the rice and mix with hands.

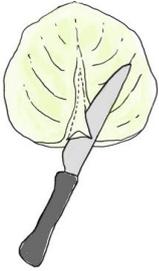
Cut the hard central part of the cabbage. Take the leaves one by one and form the rolls.  
Cut the remaining cabbage into thin strips.

Fry oil and flour in a large pot. Then add a tablespoon of sweet paprika, salt, pepper, water and some of the smoked pork ribs. Add the cabbage cut into thin strips and lay the rolls. Add the ribs and the bacon remained, the jar of sauerkraut and add water to cover the rolls. Wait for the boil. Then add the tomato sauce and cook with lid two and a half hours on low heat.

Served with mashed potatoes.

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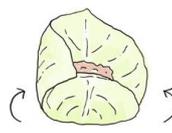
cut the hard part of the cabbage leaf



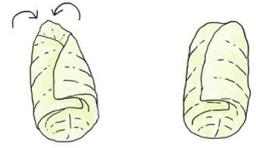
put the filling



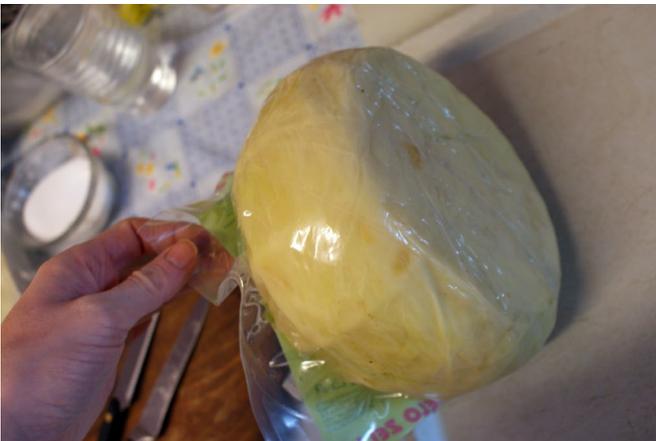
fold the lower part of the leaf



fold the two side parts



fold on itself the upper part of the leaf, sinking in the filling



**Sarma**  
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