Golomki

Ingredients

- 2 cups rice
- 2 lbs 93% hamburger
- 2 onions, chopped
- 1/2 tsp Sage
- 2 Cabbage - medium heads
- 1/2 cup Salt pork
- 1 can tomato soup
- 1/2 can water

Summary

Yield: 8
Source: Nana
Prep Time: 3 1/2 hours
Category: Main Dish
Cuisine: Polish

Instructions

Cook rice but not until fully cooked.

Saute onion in pan and add hamburger, sage, salt & pepper. Cook and drain.

Add rice to cooked hamburger mixture.

Render finely cubed salt pork until crisp and mix with tomato soup and half can of water.

Take off outer leaves of cabbage and boil for about 10 minutes to soften.

Place a scoop of hamburger mixture in cabbage leaf, tuck in ends and roll. Place in pan in rows and top wtith salt pork/tomato soup sauce.

Bake at 300 degrees covered for about 2 hours.