

## Sarma – Töltött Káposzta - Stuffed Cabbage

Filling:

**½ cup uncooked rice**

**3 pounds ground pork**  
**(1/2 - 3/4 lb smoked pork, ground, if available)**

**4 garlic cloves, mashed & finely chopped**

**2 medium sized onions, finely chopped**

**2 eggs**

**2 tablespoons salt**

**1 teaspoon black pepper**

**4 tablespoons Hungarian paprika**

**1 or 2 heads of sour cabbage ( Sour cabbage leaves are also available in jars, typically found at Russian or other European stores. \*Fresh cabbage will work, too, though it becomes a rather different dish.)**

**4 pounds sauerkraut**

**2 thinly sliced onions**

**1 pound smoked pork (ham hocks, smoked ribs or sliced pork butt) (fresh pork ribs or neckbones, optional)**

*Pork skin (rind) to line bottom of pot. Smoked is best, but fresh can be used.*

Filling:

Combine, pork, (and ground smoked pork, if available) garlic, salt, pepper and three tablespoons paprika. Add the rice. Sauté the onion until wilted but not brown and add it to the filling mixture. Mix well with your hands, then add the eggs and mix well.

Assembly:

Gently take apart the cabbage leaves, remove the surface of any large large veins with a knife (not needed if using rolled leaves from a jar). Taking the stem side of the leaf (the part that attaches to the core) in the palm of your hand stuff the leaves and roll, poking in the ends.

Drain the Sauerkraut, save juice. Make a bed of sauerkraut, and sliced onions in bottom of pot. If using ham hocks, put in bottom of the pot; for other smoked meat, place on top at the end. Alternate layers of stuffed cabbage leaves and sauerkraut. If the sauerkraut seems too sour, you can also add some thinly sliced fresh cabbage. Pour over a mixture of sauerkraut juice and water to just cover, sprinkle with remaining paprika. (A small rack of spare ribs, or some neckbones on top is a good addition) Put a weighted plate on top on top of the assembled stuffed cabbage. Cover and cook on low for 2 to 3 hours. The dish is best if reheated at least twice.

Walter Mahovich