

CASSEROLES

CABBAGE-GROUND BEEF CASSEROLE†

(HACKFLEISCH WEIßKRAUT AUFLAUF)

- 1 head cabbage (1-1 1/2 lbs.)
- 1 lb. ground beef
- 1 tablespoon onion (diced)
- 1 teaspoon paprika
- 1/4 teaspoon nutmeg
- 3/4 teaspoon salt
- 2 1/2 tablespoons breadcrumbs (plain)
- 1 dash garlic salt
- 1 cup roasted sweet red peppers (drained)
- 1 envelope brown gravy mix
- 2 tablespoons whipping cream or evaporated milk
- 1/2 cup Edam or Colby cheese (shredded)

Remove leaves from the cabbage and trim off the thick part of each leaf. (You should have at least 18 leaves.) Bring a large pot of water with two tablespoons salt to a boil. Add the leaves and simmer for 15 minutes. Drain and set aside. Brown the ground beef and discard the fat. Add onions and sauté for 5 minutes. Stir in paprika, nutmeg, salt, breadcrumbs, garlic salt and set aside. Grease a 2 quart casserole and place 6 cabbage leaves over the bottom. Spread half the meat mixture on top of the leaves, lay half the roasted peppers on the meat and cover it with six more cabbage leaves. Top the cabbage leaves with the remaining meat mixture and roasted peppers and then lay the remaining 6 cabbage leaves on top. Prepare the brown gravy according to the package's instructions. Take off the heat and stir in 2 tablespoons whipping cream or evaporated milk. Pour evenly over the top of the casserole. Sprinkle the cheese on top and bake in a preheated oven at 400° for 25-35 minutes.

Serves 4

