

# Stuffed Cabbage Rolls (Galumpkis)

*This dish was a mix between one we saw on "Neighborhood Kitchen" and Tyler Florence. There are enough changes to call it my own. I thought it was great but Michel prefers one we did years ago from Fine Cooking Magazine. Will have to try and find that one. This one is traditionally made however.*



Yield: about 1 dozen

## Ingredients:

### Sauce

1 1/2 quarts crushed tomatoes  
1 tablespoon sugar  
1 onion  
1 stick of celery  
2 garlic cloves,  
Kosher salt and freshly ground black pepper  
Stock from the braised cabbage rolls  
1/2 cup sour cream

### Cabbage Rolls

:  
2 tablespoons extra-virgin olive oil  
1 yellow onion, chopped  
2 garlic cloves, minced  
1 pound ground beef  
1 pound ground pork  
1 1/2 cups steamed white rice  
1 tsp allspice  
Kosher salt and freshly ground black pepper

1 large heads green cabbage, about 3 pounds each

## Directions:

### Cabbage

First lets deal with the cabbage.

Heat up a large pot of water and place the cabbage in it when it comes to a rolling boil. As the leaves start to soften, peel them off with tongs. This is the worst part. Some people just freeze the cabbage then take it out, let it thaw and the leaves are soft.

### Filling

Boil the rice then mix with the pork and beef. Add the spices. In the meantime fry the garlic and onion in a pan til soft and add to the filling.

Put a generous amount of filling in each of the leaves and roll up in the traditional fashion.

Place the small bits of leaves left over in a pot and put the rolls on top. This prevents sticking.

Cover the rolls with beef broth and cook in the oven for about 1 to 1-1/2 hours at 350F

Remove the rolls and set in another dish covered and keep warm in the oven.

## Sauce

As soon as the rolls are cooked prepare the sauce. Put the tomatoes in a pot. Take the broth from the cooked rolls and put in a blender. Add the onion, cloves of garlic, celery and blend til smooth.

Add to the pot with the crushed tomatoes, add the sugar salt and pepper to taste and bring to the boil. Add the sour cream but do no let it boil at this point.

Place a cabbage roll on a plate and nap with the sauce. Some serve with boiled potatoes but it is good with just a piece of baquette to sop up the sauce.