



Ukrainian Cabbage Rolls

Jacob · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

8

Description

My parents are Ukrainian and always made this cabbage roll recipe when I was growing up These cabbage rolls have no meat in them Sometimes they used salt pork in them but I didnt care for it

Ingredients

- - 1 medium head cabbage - 3 cups water - 1 ½ cups uncooked white rice - 2 tablespoons butter - 1 onion
- chopped - salt and pepper to taste - 1 (46 fluid ounce) can tomato juice
- or as needed

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease a 2-quart casserole dish. Fill a large pot with a few inches of water and insert a steamer basket; bring to a boil. Place whole head of cabbage into the steamer basket
2. cover
3. and steam until tender
4. 10 to 12 minutes. At the same time
5. bring 3 cups water to a boil in a saucepan. Stir in rice and reduce the heat. Cover and simmer until rice is tender and water has been absorbed
6. about 20 minutes. Melt butter in a small skillet over medium heat. Add onion and sauté until translucent
7. about 5 minutes. Stir onion into cooked rice and season with salt and pepper to taste. Cut leaves off cabbage and cut any larger leaves in half. Spoon 1 tablespoon rice into each leaf and roll tightly. Stack rolls in layers in the prepared casserole dish. Pour tomato juice over the rolls
8. using enough just to cover. Cover and bake in the preheated oven for 2 hours.