



SARMA (STUFFED CABBAGE)

FLAVOR ABOUNDS IN THIS CLASSIC DISH FROM DORIS R.

INGREDIENTS

- 1/4 cup Bogopa White Vinegar
- 1/2 tablespoon Bogopa Plain Salt
- 1 pound lean ground beef
- 1 link Polska kielbasa, chopped
- 1/2 onion, chopped
- 2 tablespoons olive oil
- 1/3 cup instant white rice
- 1 small can tomato paste
- 2 tablespoons Bogopa Unsalted Butter
- 1 teaspoon Bogopa Garlic Powder
- 2 tablespoons Bogopa Paprika Powder
- 1/2 cup flour
- Bogopa Plain Salt
- Bogopa Ground Black Pepper, to taste
- 1 head of cabbage
- Sauerkraut

DIRECTIONS

1. To a large pot of water, add vinegar and ½ tablespoon salt.
2. Add cabbage and boil until leaves are soft.
3. Mix ground beef, Polska kielbasa, 1/4 of the onion, and salt and pepper in a bowl.
4. In a skillet, brown 2 tablespoons of the remaining onion with the rice in a little bit of olive oil. Remove from heat.
5. Remove the core from the cabbage, removing leaves with a small knife, slicing off the thick, top rind of each leaf.
6. Make a roux: Heat a pan with butter, olive oil and the remaining onion until translucent. Add flour a little at a time; then add garlic powder and paprika.
7. Add some cabbage water and tomato paste.
8. Mix the rice mixture with the meat mixture & place a large spoonful inside each cabbage leaf, folding each side inward & rolling.
9. In a large stockpot, layer sauerkraut and a row of stuffed cabbage leaves— about 2— 3 layers.
10. Add the roux and some cabbage water and cook covered for 2 hours, stirring every 20 minutes.



SCAN HERE
FOR THIS MONTH'S SAVINGS!

FEBRUARY

FEBRERO

SUNDAY DOMINGO	MONDAY LUNES	TUESDAY MARTES	WEDNESDAY MIÉRCOLES	THURSDAY JUEVES	FRIDAY VIERNES	SATURDAY SABADO
		1	2	3	4	5
		Lunar New Year	Groundhog			
6	7	8	9	10	11	12
13	14	15	16	17	18	19
	Valentine's Day					
20	21	22	23	24	25	26
	President's					
27	28					
Dominican Re- public's Indepen-						