

**HUNGARIAN CABBAGE ROLLS (TOLTOTT KAPOSZTA)****TOM BILCZE**

Although not my family's recipe, this is by far the best recipe for cabbage rolls that I have found. It closely resembles the Bilcze family recipe. I found this on a Hungarian recipe forum. It is reported to be from Tony Packo's Café in Toledo, Ohio. I made some minor changes.

**Ingredients:**

1 large head of green cabbage  
2 lb smoked sausage  
1/2 lb bacon, fried crisp, crumbled

**Filling:**

1 cup long grain rice, scalded  
1 lb lean ground beef  
1 lb fresh lean pork sausage  
1 onion, minced  
2 eggs, beaten  
1/2 cup water  
2 tsp salt  
1 tsp ground black pepper  
1 tsp Hungarian paprika  
1 clove garlic, minced

**Stewing Sauce**

1 quart sauerkraut  
28 oz canned tomatoes (1 can)  
2 cups tomato juice  
1/2 onion, diced  
4 Tbsp sugar  
1 tsp salt  
1/2 tsp black pepper  
1 tsp Hungarian paprika

**Prepare Stewing Sauce:**

Mix all stewing sauce ingredients in a large saucepan. Bring to a boil. Reduce heat and simmer for 10 minutes.

**Prepare Filling:**

Cover rice with 1 cup water in a small saucepan and bring to boil. Reduce heat and cover. Simmer for 10 minutes. Rinse with cold water in a strainer or colander. Set aside while preparing filling.

While rice is scalding, mix all filling ingredients in a large bowl. Add rinsed, scalded rice until well mixed.

**Prepare Cabbage Leaves:**

Bring a large deep pot of water to boil. Core cabbage and place in pot. Allow leaves to soften for 1-2 minutes and peel them away individually. Remove leaves and drain in colander.

**Assemble Cabbage Rolls:**

Place filling on a cabbage leaf. Roll leaf around filling. Tuck in ends with your finger. Layer cabbage rolls with smoked sausage in roaster. Sprinkle with bacon crumbles. Cover with stewing sauce. Repeat layers.

**Bake Cabbage Rolls:**

Set oven to 350°. Place covered roaster in oven. Bake for 30 minutes. Reduce temperature to 300°. Bake for an additional 1 1/2 hours.