

## STUFFED CABBAGE WRAP-UPS

1 head cabbage  
1 cup cooked rice  
½ cup milk  
½ tsp salt  
¼ tsp thyme  
dash of cinnamon

1 lb ground beef  
1 egg beaten  
½ cup chopped onion  
1/8 tsp pepper  
¼ tsp nutmeg

### Sauce:

8 oz tomato sauce  
1 tsp Worcestershire sauce

1 tbsp brown sugar  
1 tbsp lemon juice

Preheat oven to 300 degrees. Fill large pot with water and heat to boiling. In meantime, remove center core from cabbage, keeping each leaf in one piece. Immerse leaves in pot of boiling until limp, about 3-7 minutes. Drain. In large bowl mix together ground beef, rice egg, milk, onion, salt, pepper, thyme, nutmeg and cinnamon. In small bowl mix together tomato sauce, brown sugar, lemon juice and Worcestershire sauce.

Place 2 heaping tbsp of meat mixture on each leaf. Fold in sides. Starting at unfolded edge, roll up each leaf making sure folded sides are included in roll. Place each roll seam side down in 4 qt casserole dish, making 2 rows on top of one another. Pour sauce over cabbage rolls and cover. Bake for 1½ hours.

Serves 4