Stuffed Cabbage Rolls with Bacon

Makes: 8 servings
Prep Time: 20 minutes Cook Time: 1 hour & 15 minutes
Total Time: 1 hour & 35 minutes

Ingredients

- 1 large head savoy or green cabbage, cored
- 1 tbsp extra-virgin olive oil
- 1 pound 80/20 ground beef
- 1/2 pound mild pork sausage
- 1/4 cup finely minced white onion
- 4 garlic cloves, minced
- 1 tsp sea salt
- 1/2 tsp freshly cracked black pepper
- 2 cups cooked white rice
- 12 ounces tomato paste
- 1 cup ketchup
- 6 slices bacon

Instructions

Preheat the oven to 350°F with a rack in the center position.

Bring a large pot of water to a boil. Carefully add the cabbage and reduce the heat to low. Cover and cook until the cabbage is just tender, about 10 minutes. Transfer the cabbage to a plate, cored side down, and let cool.

Meanwhile, heat the olive oil in a large skillet over medium-high heat. Add the ground beef, sausage, and onion. Cook, breaking up the meat with a wooden spoon, until the meat is cooked through and the onion has softened. Add the garlic, salt, and pepper and cook until fragrant.

Remove the skillet from the heat and stir in the cooked rice and tomato paste until well combined.

Carefully peel the leaves from the cooled cabbage and lay them flat on a clean work surface. Place about 1/2 cup of the filling in the center of each cabbage leaf. Fold the bottom of the leaf over the filling, fold in the sides, and roll the cabbage up. Place the rolls seam-side down in a 9 x 13-inch baking dish. You should have about 12 rolls.

Brush the tops of the cabbage rolls with ketchup, then lay the bacon over them in a single layer. Cover the baking dish with foil and bake for 30 minutes.

Remove the foil and continue baking until the bacon is crisp and the cabbage rolls are heated through, about 15 minutes more.

Serve family-style.

Recipe by The Modern Proper