

Stuffed Cabbage Rolls

Ingredients

1 Cabbage	1/2 Onion (finely chopped)
8 clv Garlic (minced)	28 oz Crushed Tomatoes (canned)
15 oz Tomato Sauce (canned)	2 T Tomato Paste
1 1/2 t Salt	3/4 t Ground Black Pepper
2 T Brown Sugar	1 T Red Wine Vinegar
2 T Worcestershire Sauce	2 t Italian Seasoning
1 lb Ground Beef	1 c Rice (cooked)
1 T Onion Powder	1 t Paprika
1/4 c Parsley (chopped)	1 Egg

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Instructions

1. Bring a large pot of water to a boil. Take out the core of the cabbage head, then, submerge the cabbage in the boiling water for a few minutes until some of the leaves start to peel away and the leaves begin to soften. Remove from water and cut off the thick part of the leaves to flatten it.
2. Combine beef, rice, onion powder, 4 cloves garlic, 1 teaspoon salt, 1/2 teaspoon pepper, 1 tablespoon Worcestershire sauce, paprika, 1 teaspoon Italian seasoning, parsley, and egg in a large bowl. Mix well and set aside.
3. Spray slow cooker with cooking spray. Layer 3 cabbage leaves on the bottom of the slow cooker.
4. In a large bowl combine onion, 4 cloves garlic, crushed tomatoes, tomato sauce, tomato paste, 1/2 teaspoon salt, 1/4 teaspoon pepper, brown sugar, red wine vinegar, 1 tablespoon Worcestershire sauce, and 1 teaspoon Italian Seasoning. Mix the mixture well then add half of it into the slow cooker.
5. Add about 2-3 tablespoons of filling inside a cabbage leaf and roll. Make sure to seal both ends. Place into the slow cooker and repeat with the remaining leaves and filling. Pour the remaining sauce on top.

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6.Cook on high for 4 hours or low for 8 hours.