

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 ½ pounds of Prairie Street Prime Ground Lamb

1 head green cabbage, core removed

½ large red onion, finely minced

½ large red onion, sliced

2 tbsp fresh parsley, loosely chopped

½ cup parboiled rice

2 eggs

16 ounces tomato sauce

16 ounces whole peeled tomatoes

½ cup light brown sugar

1 lemon, freshly juiced

Kosher salt

Freshly ground black pepper

- 1** To Prepare the Stuffed Cabbage. Preheat oven to 350F.
- 2** Fill a large stock pot about half way up with water, add a generous pinch of Kosher salt, and bring to a boil. Once boiling, use a spider or large slotted spoon to carefully place the whole cabbage into the stock pot. Cook until tender.
- 3** To the ground lamb, add the minced red onion, chopped fresh parsley, parboiled rice, raw eggs, Kosher salt, and freshly ground black pepper. Using your hands, thoroughly combine the mixture.
- 4** Form loose lamb meatballs the size of tennis balls and set aside on a sheet pan or plate. The mixture will yield about nine lamb meatballs.
- 5** Remove the tender cabbage leaves from the boiling water and place them directly into a large bowl of ice water to stop the cooking process. If any cabbage leaves rip during this process you can use them to line the bottom of your pan.
- 6** Carefully remove nine nice cabbage leaves to use for the stuffed cabbage, carefully removing any excess core with your knife. With the seam-side down, lay the lamb meatball mixture into the center of each leaf and roll into a package. Place each stuffed cabbage open side down into your pan.
- 7** Build the sauce for your stuffed cabbage by scattering your ingredients directly on top: sliced red onion, tomato sauce, and whole peeled tomatoes. Season with Kosher salt, freshly ground black pepper, light brown sugar, and finish with the freshly squeezed juice of one lemon.
- 8** Cover your pan with a tight fitting lid and place in a 350F oven for approximately one-hour to one-hour and twenty-minutes. During the cooking process the sauce will slightly reduce and the ground lamb stuffed cabbage will slightly expand.
- 9** Serve your ground lamb stuffed cabbage dressed

with some of its rich juices for a truly delicious and elevated - yet traditional - meal.

Bon Appétit!