

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR THE KOSHER STUFFED CABBAGE FOR PASSOVER -

1 pound Prairie Street
Prime Premium Ground
Beef Blend

¼ cup cauliflower,
grated

1 egg

6 green cabbage leaves,
blanched

1 tablespoon extra virgin
olive oil

2 cloves garlic, thinly
sliced

1 cup dry Kosher red
wine

28 oz can whole peel
tomatoes

Kosher salt

Fresh ground black
pepper

- 1** Prepare your cabbage leaves by blanching a whole head of green cabbage in boiling water for about 15 minutes. Drain water and remove cabbage. Allow to cool. Once you are able to touch the cabbage, remove and discard the first few outer leaves, then gently remove six leaves, being careful not to rip them (too much). Using a paring knife, remove the thickest part of the stem so it becomes more malleable. See video for demonstration. Set aside.
- 2** In a medium mixing bowl combine your Prairie Street Prime Premium Ground Beef Blend with the grated (or riced) cauliflower, one egg, kosher salt, and ground black pepper. Using your hands, thoroughly mix together, being careful not to overwork the meat.
- 3** Stuff each blanched cabbage leaf with equal amounts of the ground beef mixture. See video for demonstration on how to roll and secure the ends of the cabbage. Set to the side while you prepare the sauce or wrap and place in the refrigerator until ready for use, up to one night.
- 4** Meanwhile, make your tomato sauce. In a large pan over medium heat, saute your thinly sliced garlic in olive oil just until fragrant, about two minutes. Add your whole peeled tomatoes (or tomato puree, if you prefer) and dry Kosher red wine. Season lightly with Kosher salt.
- 5** Once sauce begins to simmer gently nestle stuffed cabbage, flap side down, in the sauce. Bring the sauce back to a simmer, place a tightly fitting lid on top, reduce heat to medium-low, and allow to cook through, about 15 to 20 minutes.
- 6** Serve your stuffed cabbage with plenty of roasted vegetables for a complete and delicious meal.

Bon Appétit!

SUGGESTED TWISTS AND SPICE BLENDS

1

Instead of Prairie Street Primes Premium Ground Beef Blend try our Ground Lamb or Ground Veal.

2

Try one of our favorite warming spice blends such as the Israeli Baharat Blend or Hawajj Seasoning.