

Peggy's Sarma

INGREDIENTS

Sarma is a very typical and well-loved winter dish, traditionally served with mashed potatoes and sour cream.

In the Balkans, whole cabbage heads are krauted and used to make the cabbage rolls. The method used here is an alternate.

2 large heads of cabbage
500g ground beef (mince)
500g ground pork (mince)
1 cup uncooked rice
1 chopped onion
3 cloves minced garlic
2 eggs
Salt & pepper
500g bacon, cut into pieces
2 packages/cans of Sauerkraut
2 large cans tomato puree

INSTRUCTIONS

Freeze cabbage for 4 to 5 days.

Remove from freezer and thaw in hot water while mixing meat mixture. Mix beef, pork, rice, onions, garlic, eggs. Season with salt and pepper.

Separate cabbage leaves. Place about 1/3 cup mixture in leaf. Fold in sides and roll up.

Cover bottom of large casserole with sauerkraut. Next add a layer of sarmas, then sprinkle with chopped bacon. Pour over some tomato sauce. Continue layering sauerkraut, sarmas, bacon and tomato sauce ending with sauerkraut. Pour remaining tomato sauce and sauerkraut juice on top.

Bake 3 to 4 hours, covered at 160-175C.

Serve with mashed potatoes and sour cream.

Sarma tastes best on the 2nd day as the flavors have time to blend.

