

## **Stuffed Cabbage Leaves – WildeBerryaki**

### Ingredients:

8 large cabbage leaves  
1 pound ground beef  
1 beaten egg  
1 cup WildeBerryaki  
¼ tsp black pepper  
¼ tsp salt  
1 ½ cup finely chopped celery  
1 Tablespoon minced onion  
1 cup cooked rice  
1 large tomato chopped or ¾ cup of canned tomatoes (drained)  
A few sprigs of cilantro or Italian parsley for garnish

### Instructions:

In a large bowl, combine ground beef with 1/2 cup WildeBerryaki, egg, rice, salt, pepper, tomato, celery and onion and set aside to marinate.

Cook cabbage leaves in large pot of slightly salted hot water until cabbage wilts (approx 2 min).

Place about 1/3 cup of meat mixture in the center of each cabbage leaf. Fold the leaf sides over the filling and place ‘seam-side’ down into a large skillet.

Mix ½ cup of WildeBerryaki and ½ cup of water and pour over the cabbage leaves. Cover and simmer for 45 minutes occasionally spooning liquid over the rolls. Make sure liquid is covering bottom of pan so that leaves don’t stick to it.

Once thoroughly cooked, arrange on a beautiful platter spoon leftover juices over leaves and sprinkle cilantro or parsley on top for garnish.