



Mini Stuffed Cabbage (Serves 4 to 6)

350g Minced pork
350g Minced beef
1 Thick slice white bread, soaked in water and squeezed out
2 Onion chopped with MINCER
1 Egg
Salt and pepper
Pinch of ground nutmeg in GRINDER
Pinch of ground cloves in GRINDER
8 Cabbage leaves, blanched
20g Butter or margarine
100g Bacon, rindless and chopped with MINCER
400ml Beef stock

Method:

In a bowl, combine meat, bread, egg, onion, egg and seasoning, mix well. Divide mixture into eight equal portions, roll into balls and wrap in blanched cabbage leaves, set aside. In a large frying pan, heat butter, fry bacon pieces and onions, place cabbage parcels in pan, pour in stock. Cover with lid and cook for 20-25 minutes. Thicken liquid with a little cornflour if necessary.