

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Sarma (Serbian Stuffed Cabbage)

BY CHEF MARTY SLAVIN

(Serves 4-6) Ingredients

Smoked pork ribs
3-4 lbs. head of cabbage
1 lb. ground beef
½ lb. ground pork
1 cup raw rice, rinsed
1 package dehydrated
onion soup mix
32 oz. jar sauerkraut,
rinsed and drained
8 oz. tomato sauce
10¾ oz. can tomato soup

Directions

Preheat oven to 350°F.

Steam the head of cabbage until outer leaves are limp. Cool and separate the leaves. Remove the tough ribs with a paring knife. In a medium bowl, mix the pork, beef, rice, and onion soup mix, adding water if needed to make it easier to handle. Heap 2 tbsp. of filling into each prepared cabbage leaf. Fold bottom of leaf over meat, then roll the sides.

Spread the drained sauerkraut in the bottom of a Dutch oven. Layer the cabbage rolls, stem side down. Cut the smoked ribs into pieces and place them between the rolls. Cover rolls with reserved tough outer leaves. Mix tomato sauce and soup with enough water to make a liquid consistency. Pour over rolls until mixture is level with rolls, but not over the top of them. Cover the pan and bake for 1 hour. Reduce oven to 350°F and bake for 2 more hours. Let sit for 20-30 minutes before serving. This dish freezes very well.



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