

CABBAGE ROLLS

Shelly Phillips

<i>2 large heads of cabbage</i>	<i>2 small cans water</i>
<i>2 beef cubes</i>	<i>3 Tbsp. Worcestershire</i>
<i>1 c. rice</i>	<i>2 Tbsp chili powder</i>
<i>2 lbs. ground beef</i>	<i>1 Tbsp. garlic powder</i>
<i>1 lb. ground sausage, I prefer hot</i>	<i>1 Tbsp season salt</i>
<i>1 large onion</i>	<i>salt</i>
<i>6 (8 oz) cans tomato sauce</i>	<i>pepper</i>
<i>1 (14.5 oz) c. diced tomatoes</i>	<i>ketchup</i>

Pull off cabbage leaves and boil until tender. Cook rice and beef cubes together. Mix cooked rice, 2 cans tomato sauce, sausage, hamburger, onion, salt and pepper. Form mixture into balls. Place one in each cabbage leaf and wrap. Place in large baking dish. Sauce: Mix 4 cans tomato sauce, diced tomato, water, worcestershire, chili powder, garlic powder, and season salt. Pour sauce over rolls. Cover and bake 1 ½ hour at 350°. Uncover and drizzle ketchup over rolls. Bake uncovered for 30 minutes.

CHICKEN & DRESSING

Dolly Jackson

<i>2 whole fryers or equivalent in breast & quarters, cooked & deboned</i>	<i>4 eggs, lightly beaten</i>
<i>1 gal. chicken broth</i>	<i>2 pans hot cornbread, crumbled</i>
<i>½ stalk celery, finely chopped</i>	<i>4 tsp. salt</i>
<i>1 large onion, chopped</i>	<i>4 tsp. bell pepper</i>
	<i>4 tsp. sage optional</i>

Cook celery and onion in broth. Add cornbread crumbles, eggs, chicken, and seasonings. Mix well. Bake in large pan at 400° until bubbly.