

**Cleveland County Kitchen  
November 2018  
Food of the Month – Cabbage  
Chef Cathey Noell  
Chef's Recipe**



**Stuffed Cabbage Roll Soup**

1-1/2 lb. lean ground beef  
1 medium onion, chopped  
3 cloves garlic  
1 (28 oz.) can petite diced tomatoes, undrained  
3 cups V8 juice  
3 cups beef broth  
1 cup rice  
1 medium head cabbage, cored and chopped into bite-size pieces  
Salt and pepper to taste

In a large Dutch oven or stock pot, brown the ground beef over medium-high heat. Drain if needed. Return to pot and add in the onions and sauté until the onions are just soft and add in the garlic and cook for about 1 minute. Add in the tomatoes, V8 juice, and beef broth. Stirring occasionally until soup comes to a boil. Add in the rice, stir well and reduce heat to a simmer and cook for 20-30 minutes or until the cabbage is soft and the rice is done. Add salt and pepper if needed and serve. Garnish with shredded cheese and bacon.

**Made Available by:**

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**Great Slaw**

¼ cup sugar  
1 tsp. celery salt  
1 tsp. dry mustard  
¾ cup mayonnaise  
2-1/2 Tbs. white vinegar  
1 lb. shredded cabbage  
1 carrot, peeled and shredded  
Salt and pepper to taste

In a large bowl, whisk together, sugar, celery salt, dry mustard, mayonnaise, and white vinegar until sugar has dissolved. Add in shredded cabbage and carrot, and toss well. Add in salt and pepper to taste and toss again. Serve or cover and keep in the refrigerator up to 3 days.

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