

Stuffed Cabbage or Sorma, is the National dish of Serbia. No wedding or funeral feast would be complete without large pots full of Sorma. Sorma consists of tightly rolled bundles of meat and rice held together by a soft wrappers of cabbage. The rolls are piled on a bed of silky sauerkraut. It is one of those dishes that once tasted, can never be forgotten. Cabbage and sauerkraut combine to make a mellow dish.

- 3/4 lb. ground pork (you can also make it with all ground beef).
- 3/4 lb. ground beef
- 1/2 lb. Hungarian sausage, (or you can use mild Pepperoni, it is close to the taste of Hungarian Paprika sausage) sliced in 1 inch chunks (Sausages Optional)
- 2 raw eggs
- 2 tsp. salt
- 1 Tbl. paprika
- 1/2 tsp. pepper corns
- 3/4 lb. of rice
- 2 large Bay laurel leaves
- 2 white onions chopped
- 3 Tbl. shortening (use corn, peanut oil or lard).
- 1 large head of cabbage
- 1 bottle or pack of sauerkraut (Do not use canned), rinsed in cold water.

Brown the chopped onion in shortening, and place in mixing bowl with ground meats, raw eggs, uncooked rice, paprika, salt.

Mix well with your clean hands.

Take out the core of the cabbage. Leave head whole. Place in large pot of boiling water to wilt the outer leaves. You will be able to gently pull off whole cabbage leaves. Trim off thick center vein of cabbage leaves. Make a pile of leaves on your work station. You may want to shake excess water off.

Place 2 Tbsp. of meat and rice mixture on a leaf (starting at the thick end) and roll it up and tuck in ends with your finger.

Make as many as you can. Arrange the rolls in cooking pot. Put a few chunks of sausage here and there between the rolls.

Cover the rolls two-thirds full of water, arrange rinsed sauerkraut on top, sprinkle over the peper corns and the bay leaves on top, COVER and cook slowly for about 1 1/2 hours, or until the rice is tender.

Serves 6. (Serve with good crusty bread and cold beer.)

<http://homepage.interaccess.com/~june4/sorma.html>