

# Stuffed Cabbage Leaves

serves 8-10

This is my Italian-inspired, vegetarian version of this Eastern European favorite. A celebratory dinner entrée' for an autumn or winter feast.

**1 large head green cabbage,  
preferably a loose head such  
as savoy**

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**1 1/2 cups brown basmati or  
heirloom red or black rice**

**1 tsp. olive oil**

**1 tsp. tamari**

**1/2 tsp. salt**

**1/2 tsp. basil**

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**1 1/2 cups wild rice**

**1 tsp. olive oil**

**1 tsp. balsamic vinegar**

**1/4 tsp. granulated garlic**

**1/2 tsp. paprika**

**1/2 tsp. salt**

**1/4 tsp. black pepper**

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**5 3/4 c. vegetable stock**

**2 T. olive oil**

**1 c. onion, 1/2" dice**

**2 cloves garlic, minced**

**1/2 c. sweet red pepper, 1/2" dice**

**1 c. mushrooms, white, crimini, or  
portabella, 1/2" slices**

**1 tsp. balsamic vinegar**

**1/2 tsp. salt**

**1/4 tsp. black pepper**

**1/3 c. chopped black olives; my  
favorite is saracena**

**1/3 c. chopped almonds**

**4 c. your favorite red sauce**

**2 1/2 c. shredded jack**

Bring a large pot of water to a boil. If the cabbage leaves peel off intact easily, carefully pry them off one at a time. Then boil the leaves for 3 minutes, in as many batches as necessary. If they are too difficult to handle, drop the whole head in the pot of boiling water for 2 minutes, then remove, let cool, and peel the leaves off now. Cook the leaves additional time if necessary to ensure leaves are tender to the tooth. Set aside.

Heat the brown rice in a small pot with the olive oil on medium high heat for a minute. Add the tamari, salt, basil, and 2 3/4 c. stock. Bring to a boil, stir, put a tight lid on the pot, turn the heat to low, and cook for 45 minutes. Place the wild rice in a pot with the olive oil, vinegar, garlic, paprika, salt, pepper, and 3 c. stock. Bring to a boil, turn heat to low, cover tightly, and cook for 50 minutes. If there is still wetness in the pot, cook a few minutes longer. Set aside both rices.

Meanwhile, heat the 2 T. olive oil in a frying pan on medium high heat. Saute' the onion and garlic 5 minutes. Add the mushrooms and peppers and saute' another 10 minutes. Add the salt and pepper and saute' another 5 minutes. Remove from heat.

Mix in a bowl: both rices, the sauteed veggies, nuts, olives, 1 1/2 c. red sauce and 1 1/2 c. shredded cheese.

If the cabbage leaves have thick, tough ribs, remove with a knife. Open a leaf flat on the surface in front of you. Scoop 3/4—1 1/4 c. filling onto the middle of the leaf. Fold the right side, then the left side over, then roll into a log. Place seam side down in a baking pan. Repeat until done. Scoop a dollop of red sauce on each one and sprinkle with a tablespoon or two of cheese. Bake at 350° until bubbly and hot, about 30 minutes.