

CABBAGE LASAGNA

INGREDIENTS

1 head of cabbage	2 eggs
1 pound hamburger	2 cup ricotta cheese
1 glove garlic	1/2 cup grated parmesan
1 tbsp basil	2 tbsp parsley
1 1/2 tsp sea salt	1 tsp sea salt
1 pound canned tomatoes	1/2 tsp pepper
2 6 oz. can tomato paste	1 pound mozzarella cheese

PROCEDURE

Carefully remove leaves from cabbage head.

Parboil leaves in salted boiling water for 5-10 minutes.

Drain and remove excess water with towel.

Brown meat and drain.

Add next 5 ingredients, 1 cup water.

Simmer and cover 15 minutes.

Beat eggs, add remaining ingredients, except mozzarella.

Layer cabbage at bottom 9x 13 pan.

Spread ½ of ricotta mixture, ½ mozzarella, and ½ meat sauce.

Place a layer of cooked cabbage leaves over sauce.

Repeat layer.

Bake 375 degrees for 30 minutes -if made fresh.

Can make day before and refrigerate – then bake for 45 minutes.