

SPICY CABBAGE

1. 1 lb. ground beef
2. 1 lg. onion, chopped
3. 1/2 bell pepper, chopped
4. 6 tsp. garlic, chopped
5. 1 tsp. salt
6. 1/2 tsp. pepper
7. 1/2 tsp. oregano
8. 18 oz. can tomatoes with green chives
9. 1 (8 oz.) can tomato sauce
10. 1/2 c. raw rice
11. 1 cabbage (about 2 lb.), shredded
12. 1 c. grated American or Cheddar cheese

Instructions

1. Fry together first 7 ingredients after mixing them well together. Fry in small amount of light oil.
2. When completed, remove from heat and set aside.
3. Mix the next 3 ingredients (tomatoes, tomato sauce, and rice) together thoroughly in a bowl and set aside.
4. Shred cabbage, set aside; cut or grate cheese, set aside.
5. Mix together all fried ingredients (first 7) and tomatoes and rice mixture real well.
6. In buttered 9x13x2 inch pan, layer 1/2 meat mixture, 1/2 cabbage and 1/2 cheese.
7. Repeat layer, ending with cheese.
8. Cover pan well with aluminum foil.
9. Bake covered for 1 1/2 to 2 hours in oven at 350 degrees.