

Cabbage Rolls

Ingredients:

8		cabbage leaves, large
$\frac{3}{4}$	lb.	pork, ground
4		mushrooms, shiitake
$\frac{1}{2}$	onion	
1		carrot
$\frac{1}{2}$	tsp	salt
2	C	chicken soup stock
1	Tbs	soy sauce

Preparation:

Wash cabbage leaves and steam or boil them to soften. Mince shiitake mushrooms, carrot, and onion. Mix ground pork, shiitake, carrot, and onion in a bowl. Add salt and mix further. Divide the pork mixture into 8 portions. Put one portion of pork mixture on a cabbage leaf and roll it. Make 8 cabbage rolls. Put chicken soup stock and soy sauce in a deep pan and place cabbage rolls in the pan. Simmer the cabbage rolls on low heat until meat is cooked.

*Makes 4 servings