

Cabbage Roll Soup



1 large onion, diced
3 cloves garlic, minced
1 lb lean ground beef
½ lb lean ground pork
¼ cup uncooked long grain rice
1 medium head cabbage, chopped (core removed)
1 28-oz can diced tomatoes
2 tablespoons tomato paste
4 cups beef broth
1½ cup V8 juice
1 teaspoon paprika
1 teaspoon thyme
1 tablespoon Worcestershire sauce
1 bay leaf
Salt and pepper to taste

In a large pot, brown onion, garlic, beef and pork. Drain any fat. Stir in chopped cabbage and let cook until slightly softened, about 3 minutes.

Add all remaining ingredients, bring to a boil and reduce heat to medium low.

Cover and simmer on low until rice is fully cooked, about 25 to 30 minutes.

Remove bay leaf and serve.

Recipe submitted by
Sonja Voycheske
North Platte Furniture Specialist



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