

# Heritage Recipes

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## Grandma's Halupsy Cabbage Rolls

From Bob

Mom used to make these cabbage rolls from Grandma's recipe. I remember how much we all looked forward to this great German dish.

### Recipe Ingredients:

1-1/2 lbs hamburger  
1/2 lb sausage  
1 medium onion (diced fine)  
1 Cup rice  
1 button of garlic  
1-1/2 tsp salt  
1 tsp pepper  
1 large head of cabbage  
1 to 1-1/2 cups vinegar  
2 rounded Tbsp. Crisco

### Recipe Directions:

Cook rice according to directions on box. Pour off excess water and cool. Mix together hamburger, sausage, onion, garlic, salt, pepper and rice. Put enough water in big kettle to steam cabbage leaves. Cook cabbage for a few minutes then take them out of the water. Put Crisco in the water.

Cool the cabbage leaves and put the hamburger filling in each leaf. Make into a roll and use toothpicks to keep the rolls together. Put cabbage rolls in the cabbage/Crisco water. Add enough water to almost cover the rolls. Put lid on kettle and cook at least 1 hour. Add vinegar and cook another 1/2 hour with cover on the kettle.

Number Of Servings: 6 to 8 -- I would guess.

Preparation Time: About 2 hours

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