

SAMSSites Recipes

Sauerkraut Pigs-in-the-Blanket

Mom - Esther Allen

When Mom and Dad were first married they went to a Hungarian wedding in Canada. My dad mentioned how much he liked the Pigs-in-the-Blanket made with Sauerkraut. Mom got the recipe and we have all enjoyed Sauerkraut and Pigs-in-the-Blanket since then. I never got the recipe. I just watched Mom fix them. She said the original one used all pork and no beef. She also put two bacon strips on the top. Measurements are questimated. I am also, not sure of the cooking time. It seemed Mom cooked them all day long. I remember the big stainless steel cooking pot.

- 1 lb of ground pork
- 1 lb of ground beef
- 1 cup of cooked rice
- 1 large cabbage
- 3 cans of sauerkraut

In a very large sauce pan put the whole head of cabbage to soften it. Add water and bring to a boil. Cook for about 5 minutes. Mix ground pork, ground beef and rice together. Let the cabbage cool and carefully pull off each leaf of cabbage. Put the first two on the bottom of a large baking pan. Also, put about 1/2 of cup of water from the cooked cabbage. Put in about a 1/2 can of sauerkraut. Take a meatball size handful of the meat mixture and place it in a leaf of the cabbage and roll it. On the large leaves, cut them in half through the middle vein. After you have covered the bottom of the pan. Add more sauerkraut about a can. Do another layer of the rolls and add more sauerkraut. Put in the oven for a long time about 2.5 hours at 300 degrees.

