

Classic Cabbage Rolls

1 medium head cabbage, cored	1 cup cooked rice
1 $\frac{1}{2}$ cups chopped onion, divided	$\frac{1}{4}$ cup ketchup
1 tablespoon butter or margarine	2 tablespoons Worcestershire sauce
2 cans (14 $\frac{1}{2}$ ounces each) Italian stewed tomatoes	$\frac{1}{4}$ tsp. pepper
4 garlic cloves, minced	1 pound ground beef
2 tablespoons brown sugar	$\frac{1}{4}$ pound bulk Italian sausage
$\frac{1}{2}$ tsps. Salt divided	
$\frac{1}{2}$ cup V-8 juice, optional	

In a Dutch oven, cook cabbage in boiling water for 10 minutes or until outer leaves are tender; drain. Rinse in cold water; drain. Remove eight large outer leaves (refrigerate remaining cabbage for another use); set aside. In a saucepan, sauté 1 cup onion in butter until tender. Add tomatoes, garlic, brown sugar and $\frac{1}{2}$ teaspoon salt. Simmer for 15 minutes, stirring occasionally. Meanwhile, in a bowl, combine the rice, ketchup, Worcestershire sauce, pepper and remaining onion and salt. Add beef and sausage; mix well. Remove thick vein from cabbage leaves for easier rolling. Place about $\frac{1}{2}$ cup meat mixture on each leaf; fold in sides. Starting at an unfolded edge, roll up leaf to completely enclose filling. Place seam side down in a skillet. Top with the sauce. Cover and cook over medium-low heat for 1 hour. Add V-8 juice if desired. Reduce heat to low; cook 20 minutes longer or until rolls are heated through and meat is no longer pink.