

# TIM FARMER'S COUNTRY KITCHEN

## CABBAGE ROLLS

*1 large head of cabbage  
2 pounds Italian sausage  
1/4 cup rice*

### **Marinara Sauce**

*4 cups diced tomatoes  
6 ounces tomato paste  
1/4 cup onion, chopped  
1 garlic clove, minced  
2 tablespoons dried basil  
1 tablespoon oregano  
1 tablespoon basil pesto  
Dash of sugar  
Splash of red wine  
Splash of olive oil*



Cut out core and place in large pot. Add water until it surrounds cabbage. Cook on medium until leaves become soft and are able to pull off. Remove each leaf and set aside. Mix together sausage and rice until combine. Place large portion in middle of cabbage leaf and fold up like a package. Place in bottom of slow cooker to make one layer. Top with half of marinara sauce. Make another row of cabbage rolls and top with rest of marinara sauce. Cover and cook on low for 8 hours. Serve topped with mozzarella cheese and fresh herbs.