

Tim Farmer's Country Kitchen

VENISON CABBAGE ROLLS

*1 head of cabbage
2 pounds ground venison
1/2 cup of rice
Salt and pepper to taste
1/2 tablespoon garlic powder
2 cans diced tomatoes
1 can tomato sauce
1 tablespoon sugar*

Cut off bottom of cabbage head and soak in boiling water until leaves start to fall off. Mix together venison, rice and seasonings. Stuff cabbage leaves with little balls of meat mixture and fold over into "little packages". Layer the bottom of your crockpot with "packages" and top with one can of diced tomatoes and half of the can of sauce. Make another layer with remaining meat mixture and top with can of diced tomatoes and remaining sauce. Sprinkle top with salt and pepper and additional 1/2 tablespoon of garlic powder. Sprinkle sugar overtop as well. Cook on low for 10 hours.



www.timfarmerscountrykitchen.com