

## STUFFED CABBAGE

Marika Gallimore and her brother Karl are from Hungary, although they were born in Britain, and they like to keep their Hungarian heritage alive through food. They took us on a camping trip and showed us how to cook some traditional Hungarian dishes over the camp fire. Wonderful stuff!

### SERVES 10

1 large white cabbage  
40g lard  
1 large onion, chopped  
2 tbsp paprika  
1.4kg minced pork  
450g long-grain rice  
1 x 400g can of tomatoes  
soured cream, to serve  
salt and pepper

Put the cabbage in large pan, add hot water and boil until the leaves fall off the cabbage. Put the leaves on a plate to drain and cool.

Melt the lard in a frying pan, then add the chopped onion and fry until soft. Take the pan off the heat, tip the onions into a bowl and stir in the paprika, adding more or less as required. Add the minced pork and the rice, then season to taste and mix well.

Take a cabbage leaf and cut away a little of the stalk so that it is easy to roll. Add a spoonful of the mincemeat mixture to the stalk end of the leaf, then roll the cabbage into a sausage shape, tucking in the ends. Try to roll the leaf as firmly as possible, so that it doesn't unroll during cooking. Continue until you have used all the stuffing mixture.

Shred any leftover cabbage and use it to line the bottom of a large pan – this prevents the stuffed cabbage leaves from burning. Place the stuffed leaves in the pan as snugly as possible, then cover with some more shredded cabbage.

Add boiling water to cover, bring to the boil, and then add the tomatoes and more seasoning. Allow the cabbage to simmer for 1–1½ hours, until the pork is cooked.

Serve the stuffed cabbage drizzled with the juices of the cabbage and topped with soured cream. Good with some crusty bread too.