

## Grandma Harriette's Galumpkes

1 t. dried thyme  
1 t. dried oregano  
¼ t. salt  
½ t. dried mint  
6 turns freshly ground pepper  
2 lbs. ground hamburger  
1 onion, diced  
1 green pepper, diced  
2 stalks celery, diced  
1-1/2 c. steamed white rice  
3 cans tomato soup  
2 eggs  
2 c. water  
Salt and pepper to taste  
3 medium-sized heads of cabbage

In a small bowl combine thyme, oregano, salt, mint and pepper, mix well and set aside. Preheat oven to 325 degrees F.

In a large skillet, brown ground beef over medium to medium-high heat. After meat is browned, add onion, green pepper and celery until onion is almost transparent. Remove from heat and add cooked rice, one can of tomato soup, eggs, and 1 T. of the herb mixture. Stir until everything is well combined and set aside.

Combine two remaining cans of tomato soup and 2 c. water in a bowl and add remaining herb mixture. In a 9 x 13 pan, pour about ½ c. of the tomato mixture in the bottom of pan and swirl it around to make a thin coating on the bottom. Set aside remaining soup mixture.

Bring a large pot of water to a boil. Remove the outer leaves of the cabbages and throw away. Cut out the cores of the cabbages and carefully pull off as many leaves as you can, keeping them as whole and undamaged as possible. Blanch the cabbage leaves in batches of 3 or 4 at a time in the pot of boiling water for 2-3 minutes or until they are slightly wilted. Remove from hot water and immediately run them under cool water. Lay them out on paper towels to dry.

To assemble a cabbage roll, take a leaf and lay it in the palm of your hand. Place about ¼ c. of the meat mixture in the center and roll it up, tucking in the edges kind of like a burrito. Use toothpicks to secure the cabbage roll and place seam side down in the prepared pan. Place cabbage rolls side by side in rows until pan is full. Pour remaining tomato mixture over the cabbage rolls and bake for 2 hours. Baste the cabbage rolls occasionally with the sauce from the pan.

### Notes:

- I used some of the slightly ripped up smaller pieces as patches for the bigger pieces when rolling the cabbage rolls.
- If the cabbage rolls start to brown part way through, cover loosely with aluminum foil.
- The cabbage rolls can be made ahead, refrigerated or frozen and baked later.