

**Italian Stuffed Cabbage** —adapted from *Smitten Kitchen* who adapted it from *Rachel Eats*, who adapted it from Giorgio Locatelli's recipe in *Made in Italy* and Jane Grigson's *Vegetable Book*.

Makes approximately 12 cabbage rolls

- 1 large savoy cabbage
- 3 cups of bread cubes, no crusts
- ⅓ cup milk
- 1 pound Italian sausage (I used hot versus sweet.)
- 1 small sprig of sage, finely chopped
- 1 small sprig of rosemary, finely chopped
- 2 Tablespoons grated parmesan
- Salt and freshly ground black pepper, to taste
- 1 28-ounce can peeled plum tomatoes
- 2 Tablespoons olive oil
- 1 clove garlic, peeled and minced

Bring a large pot of salted water to boil. Discard any messy or broken outer cabbage leaves and carefully peel 12 nice, large leaves. Blanch leaves for about 30 seconds to 1 minute (you can do a few at a time), until wilted, and spread out on towels so that they dry and cool.

Place bread cubes in bottom of large bowl and pour milk over. Let sit for a few minutes, then mash it gently with a spoon until something close to a paste forms. Mix with sausage meat, herbs, parmesan and a pinch or two of salt and black pepper.

Lay a cabbage leaf on the counter. Form some of the filling mixture into a golf ball-sized round. Wrap cabbage leaf around it similarly to wrapping a burrito and fasten it closed with a toothpick. Repeat with remaining leaves and mixture.

Put tomatoes in a food processor to puree them or roughly chop them if you want a more chunky sauce. In a heavy pan with a lid or a medium (5 to 6-quart) Dutch oven, heat olive oil over medium heat. Add the garlic and saute for about 30 seconds then add the tomatoes, bringing the sauce to a gently boil. Season with salt if needed. Add cabbage packages, arranging them carefully in the pan so they all fit, cover the pot and gently simmer them for 25 minutes. Carefully turn them over, cooking them for another 25. Remove the lid and simmer for another 10 minutes to cook off some of the extra sauce. Serve with mashed potatoes, rice, or small pasta.