

Steamed Stuffed Cabbage

8-10 medium size cabbage leaves

1 Teaspoon Salt

1 bunch parsley

1 Tablespoon Olives (Green or Black w/no pits)

1 Egg

1-2 Tablespoon Oregano Flakes

1 Tablespoon Cilantro

Onion and Garlic Powder to Taste

14 oz/ 400g Ground Pork

Cayenne Pepper to Taste

Wooden Skewers

1. Clean the cabbage leaves and blanch for 1 minute in boiling salted water (water should taste like the sea)
2. Rinse the leaves with cold water and dry.
3. Wash, dry and finely chop the parsley and cilantro. Also finely chop the olives.
4. Work the parsley, olives, egg, oregano, cilantro, onion and garlic powder and ground pork into a smooth mixture.
5. Season the mixture with salt and pepper and spread onto the cabbage leaves.
6. Fold the sides on the leaves and roll up. Secure with wooden skewers.
7. Bring salted water (should taste like the sea) to a boil in a steamer.
8. Place the cabbage packages in a steaming basket.
9. Place the basket in the steamer and steam for 10-15 minutes with a lid.
10. Carefully lift out of the steamer and serve.