

SUKKOT

Stuffed Cabbage

2 quarts water	3 cloves garlic, crushed
8 whole large cabbage leaves, hard stems trimmed away	2 cups white rice, cooked
2 tbsp oil	Salt to taste
1-½ cups onion, finely chopped	Pepper to taste
1 lb. ground meat or chicken	1 8 oz. can tomato sauce
	½ cup mushrooms, finely chopped

In a large pot over high heat, bring the water to a boil. Place the cabbage leaves, one by one, into the water and boil for 3 minutes. Remove the leaves and set aside to drain and cool.

In a large frying pan over med-high heat, sauté 1 cup onion in 1 tbsp oil, stirring occasionally. Add ground meat or chicken and brown, stirring occasionally. Add the garlic, cooked rice and seasoning. Mix well, remove to bowl and let cool slightly.

Using the same frying pan over med-high heat, add 1 tbsp oil and sauté the remaining ½ cup of onions and the mushrooms, stirring occasionally until browned. Pour in the tomato sauce and mix well.

Divide the meat into 8 equal portions and place each portion in the centre of a cabbage leaf. Fold the sides of each cabbage leaf over the mixture and roll up to enclose the filling in a cylinder. Place the rolls, seam side down, close together in a shallow baking dish. Pour tomato sauce over and cover the baking dish. Bake at 350° for 35 minutes or until the cabbage is just tender.

Etrog (Citron) Jam

1 Etrog (citron)	2 lbs. sugar
4 cups quince apples, peeled and cut	Water to cover fruits
1 Lemon, thinly sliced	Optional: 5 or 6 whole cloves

Soak the Etrog in water for 1 week, changing water daily. Slice unpeeled Etrog very thinly and remove seeds. Boil in water, change water and repeat another 2 times. Add rest of ingredients. Cook for 2 hours until it becomes a clear syrup. Store in a covered jar for a few weeks. You can let it "jellify" (or age) for a few months (prepare right after Succot to enjoy on Tu B'Shevat) for it to become an unusual fruit marmalade.

Note: Etrog jam is considered a segula to ensure an easy labour for pregnant women as they approach the last weeks.