3) Bring water to a boil over medium-high heat. Turn cabbage every 2-3 minutes and remove separate from cabbage and place in a strainer to cool. Boil until all the leaves have cooked, about 10 minutes.

4) Reserve 12 oz. of cabbage water.

5) Preheat the oven to 350 degrees F (175 degrees C).

6) Trim thick center vein off of bottom of each cabbage leaf.

7) In a large bowl thoroughly mix together, ground beef, ground pork, rice, chopped onion, parsley, egg, garlic powder, salt, and pepper.

7) Lightly pack a small amount of meat mixture and place in the center of the cabbage leaf.

8) Fold sides over the filling and start at the stem and roll the cabbage up until the meat is encased. Repeat with remaining leaves and filling.

9) Cut the leftover leaves into pieces and place into the bottom of a roasting pan.

10) Layer the stuffed cabbage rolls over the cut leaves.

11) In a bowl, mix the tomato sauce, reserved cabbage water, white vinegar, and white sugar.

12) Pour the tomato sauce mixture over the cabbage rolls.

13) Cover roasting pan with aluminum foil.

14) Bake in preheated oven until the ground beef mixture is no longer pink in the center, about 2 1/2 hours. Baste stuffed cabbage rolls every hour

Warm Arugula Salad with Bacon and Poached Eggs

I am a big fan of pasta, but occasionally I like something a little lighter that still has the same delicious tastes of a well made pasta dish. I once saw a cooking show that had featured a warm argula salad and I thought I'd try my hand at one with a twist.

Ingredients: (Makes 4 servings)
Halupki (Stuffed Cabbage)

My dad's side of the family is from Russia and this is a classic comfort food for us. It has kept me warm on plenty of winter nights and this is a fairly inexpensive way to feed a large group.

Ingredients: (Makes 10 servings)

1 head cabbage, cored
water to cover
1/4 teaspoon salt
1 1/2 pounds lean ground beef
1 1/2 pounds ground pork
1 1/2 cups cooked white rice
1/4 cup finely chopped onion
2 tablespoons chopped fresh parsley
2 eggs, slightly beaten
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 (28 ounce) can tomato sauce
1/4 cup white vinegar
2 2/3 tablespoons white sugar

Directions

1) Place the cabbage in a stockpot with enough water to cover.

2) Add 1/4 teaspoon salt to the water and cabbage.