**Stuffed Cabbage Casserole (Ray)**

2 lbs. Lean Ground Meat

2 (24oz) cans Sauerkraut

1 medium head of Cabbage (remove center & shred)

1 lb. Sausage (any kind you like) (thinly sliced)

1 large Onion (diced)

1 Red (or Orange) Bell Pepper (diced)

4 Garlic Cloves (diced)

1 (24oz) bottle Tomato Sauce (any kind you like)

2 tblsp Powered Tomato Bouillon

2 tblsp Powered Chicken Bouillon

1 tsp Tony’s Chachere’s

1 tsp Italian Seasoning

1 tblsp Chili Power

2 tblsp Salt

Olive Oil

Pepper to taste

Boil Cabbage with Salt, Chicken Bouillon (in the large pot) (till soft ~40 min.)

(Set aside in a colander)

Pour Sauerkraut into colander and wash thoroughly in cold water (set aside)

Brown Sausages in Olive Oil (in the same pot) (set aside in a colander)

Brown Ground Meat in Olive Oil with Chili powder (in the same pot)

(Set aside in a colander)

Sauté Onion, Bell Pepper and Garlic (in same large pot)

Add back Ground Meat and the Sausages into pot (save some for topping)

Season with Tomato Bouillon, Tony’s, Italian Seasoning and Pepper

Gradually stir in Tomato Sauce

Let simmer (20 minutes)

In a large casserole dish layering the bottom with Cabbage

Next add the Meat mixture on top then a layer of Sauerkraut

Repeats layers and top with the rest of the Sausage

Place the casserole dish in the fridge or freezer until ready to cook before serving

Place casserole dish in pre-heated to 350˚ and bake until it starts to bobble (about an hour or so)

Serves 8

[Bon Appétit](https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=1&cad=rja&uact=8&ved=2ahUKEwics_r8zY3dAhUknq0KHah4C_UQFjAAegQIARAC&url=https%3A%2F%2Fwww.bonappetit.com%2F&usg=AOvVaw2jL2Wv9q9sMN1kdn8MxNIe)