

# Feast of St. Maximilian Kolbe

## Celebrating our Patron Saint from Home

### **Golumpki (Cabbage Rolls) Recipe**

1. Cube 1 lb . of round steak and 1 1/2 lbs. of center cut pork chops.
2. Boil water; add 2 heaping cups of rice, some salt, then stir; cover and let stand for ½ hr.
3. Chop and cook ½ onion and 2 or 3 stalks of celery.
4. Mix all of the above.
5. Boil water; core 2 heads of cabbage and place in water. Let soak until leaves come apart easily. (Help by cutting off top one as it softens.)
6. Place 2 Tbls. of rice mixture into each cabbage leaf; fold leaf and close with toothpicks.
7. Pour can of tomato soup along bottom of roaster. Place cabbage rolls in roaster. On top, add can of tomatoes and can of tomato soup.
8. Cook @ 350 for 2 ½ - 3 hours.