

Red Cabbage Roulades with Wild Rice Stuffing – Gibbs-California Wild Rice

Lyndsi Patterson

By Published: August 13, 2012

- **Yield:** 10 Servings

Commonly used in stuffing, wild rice shines in this recipe.

Recipe courtesy of: California Wild Rice Advisory Board

Ingredients

- 1 lb [ground beef](#)
- 5 cups [California Wild Rice](#) *cooked*
- 6 oz [bacon](#) *chopped*
- 1 cup [onion](#) *minced*
- 3 tbsp [fresh parsley](#) *minced*
- 2 [eggs](#) *slightly beaten*
- 20 [large red cabbage leaves](#)
- 4 tbsp [olive oil](#)
- 1-2 quarts [vegetable or chicken broth](#)
- 1 1/3 cups [sour cream](#)
- [red cabbage roulades](#)

Instructions

1. Combine beef and wild rice; set aside.
2. Fry bacon; add to wild rice mixture.
3. In bacon drippings, saute onion and parsley 2 minutes; drain. Add to wild rice along with eggs, salt and pepper.
4. Spread each cabbage leaf with approximately 1/3 cup wild rice mixture, roll and tie with string.
5. Brown roulades on all sides in oil. Add approximately 2 cups broth, cover and braise 45 minutes. Add more broth as needed to keep roulades in liquid.
6. Remove roulades from pan and keep warm. Add sour cream to braising juices, reduce liquid slightly, adjust seasonings and serve with roulades.