

# Apples of Gold

## Week 2 Recipes

### German Cabbage Rolls

#### Sauce

1 28 ounce can tomatoes  
1 8 ounce can tomato sauce  
1 cup water  
1 small onion, chopped  
¼ cup chopped fresh parsley  
3 tablespoons lemon juice  
2-3 tablespoons brown sugar  
1 bay leaf  
½ teaspoon celery salt  
½ teaspoon ground allspice  
¼ teaspoon black pepper

Prepare sauce. In a medium saucepan, combine ingredients, bring to a boil over high heat, turn heat to low, and simmer, uncovered, for 30 minutes.

Meanwhile, drop the uncored cabbage into a very deep kettle two-thirds full of boiling water. The cabbage floats, so turn it about in the water now and then. Cover and cook over medium heat for 2 to 3 minutes. Remove the cabbage to the sink (it holds lots of water) and separate the leaves from the head at the core end. You will need 16 large leaves, and will have to re-immers the head to get this many softened leaves. Cut off the tough white section at the base of the leaf and set aside,

1 large head green cabbage (aprox. 4 pounds)  
2 pounds lean ground beef **or**  
1 pound beef and 1 pound pork  
1 cup cooked white rice  
1 large onion, finely chopped  
½ cup finely minced fresh parsley  
2 teaspoons rubbed sage  
1½ teaspoons salt  
½ teaspoon black pepper  
8 gingersnaps, crushed

Preheat oven to 350°F. In a deep bowl, combine the meat and the next 6 ingredients. Place 1 large spoonful of the meat mixture on each cabbage leaf; fold the sides of the leaf to the center and fold over the top and bottom, envelope-fashion. Lay the rolls in a single layer in an oiled 10 x 15 inch baking pan, with the seam side down.

Pour the tomato sauce over the rolls, then sprinkle the crushed gingersnaps over all. Cover and bake for 30 minutes; uncover and bake 30 minutes longer. The rolls will be nicely browned and the sauce a bit thickened. Serve with some of the sauce ladled over the rolls.

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## Corn Fritters

### INGREDIENTS:

3 cups oil for frying  
1 cup sifted all-purpose flour  
1 teaspoon baking powder  
½ teaspoon salt  
¼ teaspoon white sugar  
1 egg, lightly beaten  
½ cup milk  
1 tablespoon shortening, melted  
1 (12 ounce) can whole kernel corn,  
drained

### DIRECTIONS:

1. Heat oil in a heavy pot or deep fryer to 365°
2. In a medium bowl, combine flour, baking powder, salt and sugar. Beat together egg, milk, and melted shortening; stir into flour mixture. Mix in the corn kernels.
3. Drop fritter batter by spoonfuls into the hot oil, and fry until golden. Drain on paper towels.

# M-80 peach cobble

Nick Wagner

This makes a 9 in square pan

## Ingredients:

1 to 2 pounds peaches or other fruit  
1 tsp. cinnamon  
1 cup flour  
1 tsp baking powder  
½ tsp. salt  
3 Tablespoons butter  
¾ cup sugar + ½ cup  
½ cup milk  
1 Tablespoon cornstarch  
½ to 1 cup boiling water

## Directions:

1 to 2 pounds peaches, or other fruit (cover bottom of dish about 1 to 2 inches high with fruit)  
\*sprinkle fruit with 1 tsp cinnamon

## Sift together:

1 c. flour  
1 tsp. baking powder  
½ tsp salt

Cream 3 T. butter, add ¾ cup sugar gradually and beat until fluffy. Add sifted dry ingredients alternately with ½ cup milk. Spread this batter over peaches.

Combine another ½ cup sugar with 1 T. cornstarch. Sprinkle over batter (dry)

Pour 1/2 to 1 cup boiling water very slowly over entire mixture until pan is full. (The amount of water varies with the amount of fruit used).

Bake at 350° for 1 hour.