It is probably the most popular Romanian dish one could have in winter. It is always present on Christmas day.

INGREDIENTS:
- sour cabbage
- onion
- rice
- minced pork meat

ZUBEREITUNG:
Chop the onion and sauté it with oil. Mix the minced pork meat, onion, rice, salt and pepper in a bowl using your hands. Wash the cabbage, remove the leaves one by one and place them on a plate. Fill the cabbage leaves with 1 or 2 spoons of the meat mixture and roll them up on the plate. Pour one liter of tomato juice all over the cabbage rolls. If they are not completely covered, add water. Bake in a preheated oven for 2 hours. Bake for another 2 hours without the lid on.

Enjoy our beloved sarmale!