

Venison in a Blanket



Gluten-free

This is a delicious and local twist on the classic pigs-in-a-blanket dish!



Ingredients:

10 large green cabbage leaves

1 quart of crushed tomatoes

one 12 oz. package of fresh or frozen cranberries (about 1 ½ cups)

2 tablespoons of maple syrup

2 garlic cloves, minced

3 bay leaves

½ pound of ground venison

½ pound of ground beef

1 large yellow onion, finely chopped

½ cup cooked wild rice (see cooking instructions on page 31)

salt and black pepper to taste

1. Preheat oven to 350°F.
2. Bring 6 inches of water to a boil in a large pot.
3. Boil whole cabbage leaves until soft (about 2 minutes), then drain and cool.
4. Mix ground meats, onions, wild rice, salt, and pepper and form into 3-4 inch logs.
5. Place one log of meat into one cabbage leaf and roll like a burrito, then place in a baking dish.
6. Combine tomatoes, cranberries, syrup, garlic, and bay leaves and bring to a low simmer over medium heat.
7. Smother the cabbage rolls with the warmed tomato sauce.
8. Bake until rolls are cooked through, about 50 minutes.