

# Stuffed Cabbage

**Country:** France

**Century:** Early 17th

- 1 small red cabbage
- 1 lb. ground pork/
- 3 eggs
- 2 Tbsp. [powder douce](#)

*This recipe has a robust and slightly spicy flavor to it. It is best served with stone-ground mustard.*



Place cabbage into boiling water and cook until leaves can be peeled back without breaking - about 30 minutes. Remove from water, carefully open the outer leaves and cut out the center. Mix the remaining ingredients together and use them to fill the cabbage, securing the leaves with toothpicks. Bake at 375°F for 50 minutes, or until cooked through. Pull back leaves and cut the filling into cubes to serve.