

The Best Ever Cabbage Roll

Donna L Duffey - Fairview, MT

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Servings: 8

Bisquick biscuit mix

1 1/2 pounds hamburger

*1 regular head cabbage,
chopped fine*

*1 can (10-3/4 ounce) cream
of chicken soup*

salt (to taste)

pepper (to taste)

12 slices Velveeta cheese

Preparation Time: 20 minutes

Bake Time: 25 minutes

Make two biscuit crusts according to package directions. Roll out like a pie crust or pizza crust. Place the crust on a large cookie sheet.

In a skillet, brown the hamburger. Add the cabbage and chicken soup. Add the salt and pepper to taste.

Spread the hamburger mixture over the crust. Lay the cheese slices over the top of the hamburger mixture. Cover with the second crust. Seal the edges.

Bake in a 350 degree oven for 20 minutes.

(Six cups of biscuit mixture is a good working amount. Mix according to instructions. Use one-half of the mixture for the bottom crust and the remaining half for the top crust.)

(Adding more cheese slices will produce a cheesier taste.)

Per Serving (excluding unknown items): 277 Calories; 12g Fat (38.9% calories from fat); 12g Protein; 31g Carbohydrate; trace Dietary Fiber; 34mg Cholesterol; 491mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 2 Fat.