



of the American-Polish Century Club of Sterling Heights, Mi.

RECIPE: Mushroom Golabki for Christmas Eve
(Traditional Christmas Eve "Wigilia" Dinner)

Submitted by: Sharon Stachurski

Date: December, 2010

Serves approximately 45 golabki.

Ingredients:

2 medium heads of cabbage
5 cups cooked brown rice (buckwheat or barley may be used in place of rice).
2 lbs. drained and finely chopped mushrooms
2 cups finely chopped celery
1 1/3 cups finely chopped Vidalia onions
1 1/2 sticks of butter
4 well-beaten eggs
1 teaspoon pepper
1/4 teaspoon thyme
6 tablespoons soy sauce
1/2 cup white vinegar

Directions:

1. Fill pot with water, 1/2 cup white vinegar and a few shakes of salt to a boil.
2. Rinse cabbage, remove core and place in hot water.
3. Cook cabbage leaves until tender, remove from water, drain and remove thick center vein.
4. Cook enough brown rice to yield 5 cooked cups, let cool.
5. Mince onions, celery, and mushrooms (*mince separately*).
6. Heat butter in a fry pan and add onion, celery and mushrooms – cook until tender and then set aside to cool.
7. Beat the eggs and add pepper, thyme and soy sauce – mix well.
8. Mix egg mixture, rice, celery, onions and mushrooms thoroughly.
9. Fill and roll cabbages and place in roasting pan lined with excess cabbage leaves, finishing with the sauce below. (Do not fill roaster with more than two layers.)
10. Cover with excess cabbage leaves and then aluminum foil.
11. Cook at 350 degrees for 45 minutes.
12. Refrigerate. When ready, reheat in oven at 350 degrees for 30 minutes.

SAUCE:

3 cups water
3 cups mushroom broth (*from soaked Polish mushrooms*)
1 50 ounce cream of mushroom soup

1. Combine mushroom broth, water and creamed soup and mix well over LOW heat until blend – do not make it hot just lukewarm enough to blend.
2. Barely cover golabki with this mixture