



Stuffed Cabbage with Rosemary Brown Butter and Parmigiano-Reggiano

2 heads savoy cabbage, each about 1-1/4 lb.
Kosher salt, to taste
4 oz. thick-cut bacon, diced
2 garlic cloves, minced
Salt; Freshly ground black pepper, to taste
2 eggs
2 cups fresh bread crumbs
1 cup grated Parmigiano-Reggiano cheese
4 Tbs. (1/2 stick) unsalted butter
Leaves removed from 2 small fresh rosemary sprigs

Peel 6 large outer leaves off each cabbage head, trim long core ends; and set aside. Quarter, core and shred the remaining cabbage.

Bring a large pot of salted water to a boil over high heat. Have a large bowl of ice water available. Working in 2 batches, add the outer cabbage leaves to the boiling water and cook for 2 minutes, then transfer to the ice water until cool. Drain on paper towel-lined baking sheets.

Preheat an oven to 350°F. Use 13-by-9-inch or 3-quart baking dish with olive oil spray...

In a large sauté pan over medium heat, cook the bacon; stirring occasionally, until browned and crispy, 5 to 7 minutes. Add the garlic and shredded cabbage and cook, stirring occasionally, until the cabbage has wilted and softened, 6 to 8 minutes. Season with salt and black pepper. Let cool slightly.

In a large bowl, lightly beat the eggs. Add the bread crumbs, 1/4 cup of the cheese and the wilted cabbage mixture; stir well to combine.

Lay the cabbage leaves, with the inside facing up, on a cutting board. Divide the filling evenly; place in center of leaves. Roll up each leaf into a cylinder and place, seam side down, in the prepared baking dish. Cover with aluminum foil and bake for 30 minutes.

During the last 10 minutes of baking, heat a small sauté pan over medium-low heat. Add the butter and cook until it starts to brown, about 5 minutes. Remove from the heat and add the rosemary leaves.

Remove the stuffed cabbage from the oven. Sprinkle as desired with the remaining cheese and pour the browned butter on top. Serve immediately.

Serves 8 to 12

Prep Time: 25 minutes Cook Time: 50 minutes

Adapted from a Recipe:

by Chef Sarah Grueneberg, Spiaggia, Chicago. Monteverde

“Cabbage leaves enclose a salty, savory filling of bacon, garlic and bread crumbs, rich with the heady aroma of rosemary in this rustic Italian dish.”

For More Information See:

<https://www.williams-sonoma.com/recipe/stuffed-cabbage-with-rosemary-brown-butter.html>

Cook’s Note: I prepared half of this recipe, used the optional rosemary, and didn’t need additional olive oil to cook the bacon. It was so delicious that it fed 3 since everyone wanted more than one. If you didn’t want to use the bacon drippings, then add 3 Tablespoons olive oil to cook the chopped cabbage leaves and garlic. Some of the wraps were small since my fresh cabbage leaves were smaller. The leaves were very tender compared to regular cabbage. The recipe we tried in her restaurant was vegetarian, and added fine chopped tender vegetables in place of bacon.

About the Recipe: Preparing the cabbage leaves was not difficult and they tasted delicious wrapped around the bacon flavored bread stuffing. The brown butter made this dish so delicious that my family wanted second helpings. Make sure you use the biggest cabbage leaves for the wraps.