

Beef and Cabbage Scallop - from J.M.



1 lb. ground beef
1 c. chopped celery
1/2 c. chopped onion
1 tsp. salt
1 tsp. oregano
1/4 tsp. black pepper
2 Tbsp. flour
28 ozs. canned tomatoes
8 ozs. canned tomato sauce
4 c. coarsely-chopped cabbage
2 c. thinly-sliced potatoes

2 c. bread cubes, tossed in 2 Tbsp. melted margarine

Brown ground beef in a large skillet. When meat begins to turn color, add chopped celery and chopped onions. Cook 5 minutes. Stir in flour, tomatoes, tomato sauce, salt, oregano, and pepper. Bring mixture to a boil. In a casserole dish, alternate layers of the meat mixture with the cabbage and potatoes. Sprinkle bread cubes over the top. Cover and cook at 375 degrees for 1.5 hours. Remove cover the last 10 minutes of cooking.

Note: A cabbage scallop may be made by eliminating the can of tomato sauce and the potatoes, and using only 1.5 cups of bread crumbs.