

Lazy Day Cabbage

1 cup raw rice (brown preferred)
1 pound ground beef or turkey
1 medium onion (1 cup)
1 small head cabbage, shredded (8 cups)
2 cans low-sodium condensed tomato soup

Stove Top: Brown meat with onion in large pot. Drain off fat. Add cabbage and rice. Stir gently. Dilute soup with 2 soup cans of water. Pour tomato soup over top. Lower heat. Cover. Cook just until cabbage and rice are done (45 minutes-1 hour).

Oven: Cook rice. Brown meat and onion in fry pan, drain fat. Mix rice and meat mixture with cabbage in large casserole - top with soup, cover. Bake in a 325° oven for 1-1/2 hours.

Crock Pot: Put rice in bottom of crock pot. Brown meat and drain off fat. Mix with cabbage, onion, tomato soup and 1 can water. Place on top of rice. Cover and cook on high 2-3 hours and on low 4 to 5 hours.

Yield: 14 servings; serving size 1 cup (170 calories, 4.5 grams fat, 30 mg cholesterol, 3 grams fiber, 50 mg sodium)



Fruity Cabbage Salad

2 medium apples
2 teaspoons orange juice
3 cups cabbage, shredded
½ cup raisins
½ cup low-fat vanilla yogurt (add more if desired)

Wash and core apples. Cut into small chunks and place in a large bowl. Add orange juice and stir. Add cabbage, raisins and yogurt. Mix lightly and chill.

Yield: 11 servings; serving size 1/2 cup (50 calories, 0grams fat, 0mg cholesterol, 2grams fiber, 10 mg sodium)



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Heriker County Farmers' Markets

[http://blogs.cornell.edu/cceherkimer/
programs/local-foods/local-farmers-markets/](http://blogs.cornell.edu/cceherkimer/programs/local-foods/local-farmers-markets/)



**CREATING
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to LIVE WORK & PLAY

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Creating Healthy Places

Cabbage



PLANT * GROW

- ◆ Cabbage is a spring or fall cool season plant that grows best when daytime temperatures are around 60°F.
- ◆ Cabbage prefers full sun but will tolerate partial shade with slower growth.
- ◆ Grow by direct seed in garden or by planting transplants.
- ◆ Seed can be planted outdoors as soon as soil temperature reaches 40°F.
- ◆ Plant seeds 1/2" deep and 3" apart. When plants are 4-6 weeks old, thin them 12-24" apart.
- ◆ Seeds can be started indoors 6-8 weeks before the last frost. Plant transplants in garden 12-24" apart.
- ◆ Cabbage have shallow root systems. Avoid even shallow cultivation.
- ◆ Mulch to protect roots; reduce weed competition; and retain moisture in soil.
- ◆ Cabbage may take 50-70 days to reach harvest size.
- ◆ To harvest, use a shovel to sever roots about six inches from the plant; or twist to sever roots.
- ◆ Mature heads are prone to splitting with any stress or rain followed by a dry period. Choosing split resistant varieties will help.
- ◆ To help reduce disease, do not plant cabbage or any other Cole crop (like cauliflower, broccoli or kale) in the same location more than once every 3 or 4 years.

Cornell University Home Garden Websites:

General gardening:

<http://gardening.cals.cornell.edu/>

Cabbage specific:

<http://www.gardening.cornell.edu/homegardening/scene5fdd.html>

ENJOY YOUR CABBAGE

- ◆ Cabbage is a member of the mustard family. There are many varieties of cabbage to choose from including red, green, Napa and Savoy.
- ◆ All cabbages are rich in Vitamins A, C and K.
- ◆ Cut up any type of cabbage, drizzle it with lemon and add a little salt for a great snack.
- ◆ If pasta is for dinner, increase your vegetable intake by tossing some thinly slice cabbage into your sauce.
- ◆ Add extra crunch to your salads, soups, wraps, or sandwiches by topping with thinly sliced cabbage.
- ◆ **Golumpki:** Mix spices with ground beef or pork and cooked rice; wrap small amount in lightly steamed cabbage leaves, folding ends like an egg roll. Arrange in baking dish; cover with sauce; and bake at 350°F for 1 hour.
- ◆ **Colcannon:** a combination of cooked cabbage, potatoes and onions mashed into patties and browned in the oven at 425°F for 15 minutes.
- ◆ Cabbage has a mild taste and can be added to any stir fry.

Websites for Healthy Eating:

USDA: www.myplate.gov

Cornell University Food & Nutrition Education in Communities (FNEC): <https://fnec.cornell.edu/>

PURCHASE

Cabbage is a local farm product available at farmers markets, typically from August to October.

PRESERVE

- ◆ Keep cabbage at 32°F or in a plastic bag in the refrigerator.
- ◆ Frozen cabbage is suitable for use only as a cooked vegetable. To freeze, trim tough outer leaves. Cut or shred into smaller pieces. Blanch 1½ minutes. Cool, drain, package, and freeze leaving 1/2 inch headspace.

For instructions on how to make sauerkraut, please see: http://blogs.cornell.edu/cceherkimer/files/2009/04/Lets-Preserve-Sauerkra_07.pdf

Food Preservation Websites:

National Center for Home Food Preservation:

www.homefoodpreservation.com

CCE Herkimer County Food Preservation

Resources: <http://blogs.cornell.edu/cceherkimer/programs/local-foods/food-preservation-resources/>



RECYCLE * COMPOST

- ◆ Disease free cabbage scraps provide a rich nitrogen source, nutrients and moisture to your compost.
- ◆ Vegetable scraps are the "green" additions to your compost.

Composting Resources:

Cornell Waste Management Institute:

<http://cwmi.css.cornell.edu/resources.htm>

Composting at Home publication:

<http://cwmi.ccs.cornell.edu/smallscale.htm>