

MATERIAL AND AMOUNT

Cabbage.	1
Hamburger steak, .	1 lb.
Potatoes (medium size) . . .	3
Celery.	2 stlks.
Carrot	1
Butter	$\frac{1}{4}$ lb.
Onion.	1

A Danish Dinner

TURN cabbage stem end down and cut off upper end for cover. Scoop out inside of cabbage until one-half inch in thickness. Salt inside well. Make Hamburger steak into small patties and pack closely in bottom of cabbage. Pare and wash potatoes and cut in small squares. Cut up celery, onion and carrot in the same way. Put vegetables in together with frequent sprinklings of salt. When cabbage is full, replace cover. Tie cabbage firmly together with string, cover with boiling water and boil two hours.

Put on platter; remove strings, and serve with melted butter. A large-size cabbage will serve six persons. Time in preparation, 25 minutes.