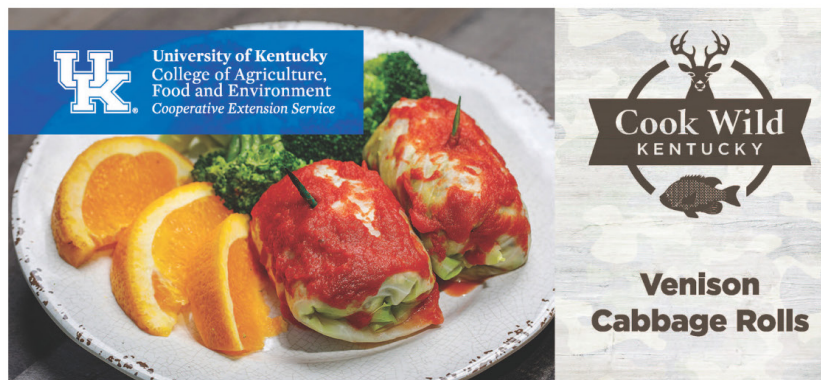


Looking for something different for dinner? Still have some ground venison from last years hunt and fresh cabbages from the garden? Why not try something new?



## Venison Cabbage Rolls

- 12 large cabbage leaves
- 1 1/2 pounds ground venison (may substitute elk or beef)
- 1/4 cup grated onion
- 4 tablespoons butter
- 2 tablespoons Italian seasoning
- 1 1/2 cups cooked rice
- 1/8 teaspoon peppe
- 2 cans (15 ounces each) low sodium tomato sauce
- Toothpicks

Place cabbage leaves in boiling water until tender, drain, and dry. Brown venison and onion in butter. Mix in the Italian seasoning, rice, salt, and pepper. Spoon about 2 tablespoons of meat mixture in center of a leaf, and fold the leaf over, tucking in the ends and securing with a toothpick. Repeat for all cabbage leaves. Place filled cabbage leaves in a 9-by-13-inch casserole dish, and pour tomato sauce on top. Cover with a lid or aluminum foil, and bake 325 degrees F for 45 minutes

**Yield:** 6 servings

Adapted from "Fish & Game Cookbook," Bonnie Scott. 2013



# Container Gardening

*Turning small spaces into great gardens!*

Grow anywhere! Perfect for apartments, balconies, and small spaces!

Almost any vegetable will grow this way, yet leafy greens, herbs, bush beans, peppers, and cherry tomatoes shine.

Container material is less crucial than drainage, volume, and weight. Use pots with drainage holes and elevate them slightly.

Fill containers with a soilless mix, include slow-release fertilizer, and support tall or vining plants during planting.



*Source: Rick Durham, UK Horticulture Professor  
An Equal Opportunity Organization.*