

## Cabbage Pockets (Kraut Burgers)

### Ingredients (yields about 12):

- 1 package hot roll mix or bread dough
- 1 small head of cabbage, chopped or shredded
- 1 onion, chopped
- 2 pound ground beef
- Salt and pepper
- 2 tablespoons butter, melted

### Cooking Instructions:

- Brown beef in pan over medium heat and drain.
- Add beef cabbage, onion and seasoning in pot over low to medium heat.
- Cook until cabbage is tender, stirring occasionally.
- Remove from heat and let cool.
- Roll out dough on floured surface to about 1/4-inch thick. Cut into 6-inch squares.
- Put 1/2 to 3/4 cup of cabbage/beef mixture into center of each square.
- Bring up the corners and pinch sides together to seal.
- Place pinched side down in greased baking pan.
- Let rise and wait until they are touching each other, then put them into oven..
- Bake at 375° for 15 to 20 minutes or until nicely browned.
- Brush tops with melted butter.

Recipe taken from [www.sezenyourlife.com](http://www.sezenyourlife.com).