

# Hearty Hamburger Supper

*Georgene Remm - Wausau, NE  
Taste of Home Prize-Winning Recipes*

## **Servings: 4**

*3/4 pound ground beef  
1 small onion, chopped  
4 cups cabbage, diced  
1/4 cup all-purpose flour  
1 1/2 teaspoons salt  
1/4 teaspoon paprika  
2 cups milk  
hot mashed potatoes  
additional paprika*

In a large saucepan, cook the beef and onion until the beef is no longer pink and the onion is tender. Drain.

Add the cabbage. Cook and stir for 2 minutes. Sprinkle with the flour, salt and paprika. Mix well. Gradually add the milk. Bring to a boil. Boil and stir for 2 minutes.

Reduce the heat. Cover and simmer for 10 to 12 minutes or until the cabbage is tender.

Serve over potatoes. Sprinkle with paprika, if desired.

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Per Serving (excluding unknown items): 400 Calories; 27g Fat (60.6% calories from fat); 21g Protein; 19g Carbohydrate; 3g Dietary Fiber; 89mg Cholesterol; 934mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 1 1/2 Vegetable; 1/2 Non-Fat Milk; 4 Fat.