



Donated by Allen & Myra Charleston

Red Oak “Doves”

- ½ pound ground emu, lightly browned
- ½ cup instant rice
- Salt
- Pepper
- 1 onion, minced
- 1 stalk celery, minced
- 1 can condensed tomato soup
- 8 large cabbage leaves
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Cook cabbage leaves in boiling water for 3 minutes, cool and drain.

Mix emu, rice, salt, pepper, onion, celery and 1 tablespoon condensed tomato soup together.

Wrap about 2 tablespoons of meat mixture in cabbage leaf; fasten with a toothpick to hold. Put in deep casserole dish.

Mix rest of soup with can of water, pour over the cabbage “doves”. Bake at 350° for 20 minutes. Serves 4.