

Richmond Eats Farm to Fork Recipe Greeting Cards



Cabbage Rolls with Ajvar

Ingredients (3 servings)

- 2 red bell peppers, seeds removed
- 1 medium eggplant, split length-wise and top trimmed
- 5 cloves garlic, minced
- 1/4 cup olive oil*
- 1 tbsp white vinegar
- Salt, to taste*
- 1 cabbage
- 2 cups cooked barley*

Steps

To make the ajvar, grill or bake peppers and eggplant in oven until skin darkens (about 10-30 min grilled, 90 min baked). Cool to the touch; roughly chop peppers, eggplant and garlic, food-process with oil, vinegar, and salt until finely chopped. Transfer to saucepan; simmer on med-high heat for 5 min, then med-low heat for 15 min, stirring occasionally. Cool and season. Boil cabbage for 5 min, cool and remove leaves. Fill each leaf with barley, top with ajvar, and roll**.

*Not currently produced in Richmond.

**Alternatively, bake with beef instead of barley as filling and bathe rolls in tomato sauce or soup.

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Celebrating agricultural traditions, historical memoirs, and culinary gems of Richmond's farming families, this card was hand designed by Food Security Youth Leaders of the Get Rooted program. All proceeds from the sale of these cards will go to supporting food security in Richmond.

Photography: Farm family (ca. 1915) City of Richmond Archives photograph #1978 31 25.
Recipe: Bob and Miles Smart, with Desiree Pagulayan.



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