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There are a number of ways of making what are called "Hot Tamales," some of them being wrapped in corn husks and some of them made with a mixture of corn meal and other ingredients, but the recipe I am giving is for filled cabbage leaves and is also called "Hot Tamales" or Cabbage Rolls.

Hot Tamales

- 1 large head of cabbage
- 1/2 pound round steak ground
- 1/2 cup uncooked rice
- 1/4 cup green pepper cut fine
- 1/4 cup onion cut fine
- 1 cup celery cut fine
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon paprika
- Dash of cayenne pepper
- 1 large can tomatoes

Remove a few of the outside leaves of the cabbage and dip in boiling water for a few minutes to soften, then drain. Strain tomato, but do not put through a sieve, reserving the juice as well as the thick part.

Mix the thick part of the tomato with all the other ingredients except the cabbage, being a little careful of the cayenne pepper, as too much of it will give an unpleasant taste.

On each cabbage leaf place one or two tablespoons of the mixture (not too much,) rolling the leaf around it sidewise, beginning at the outer edge so that the thick part of leaf will be on the outside.

Place a layer of the rolls, folded side down, in a baking pan, prepare more of the cut up pepper, onion and celery and sprinkle part of it over the rolls with a little more salt and pepper; then another layer of the rolls and vegetables, salt and pepper, with tomato juice over all. Add enough water to barely cover.

Place in a 350 oven, cover and let cook about one and one-half hours, or until rice is tender and liquid pretty well cooked down. Remove carefully to a platter and pour over the tamales any liquid remaining in the pan. Inside of cabbage may be used for a salad for another time, or used for buttered or creamed cabbage.

This may be cooked on top of the stove, if preferred, in which case a rack or inverted plate should be placed in bottom of kettle and more water will be required. When cooked in the oven no watching is required and the liquid will not evaporate so much.

Election Law Commission Holds Its First Meeting

The election laws commission, created by an act of the last general assembly, held its first meeting in Springfield recently and after a short conference with Governor Emmerson, decided to meet in Chicago in two or three weeks when a chairman and secretary will be named. The purpose of the commission is to study election laws with the object of avoiding a multiplicity of election and reducing the cost of selecting officials.

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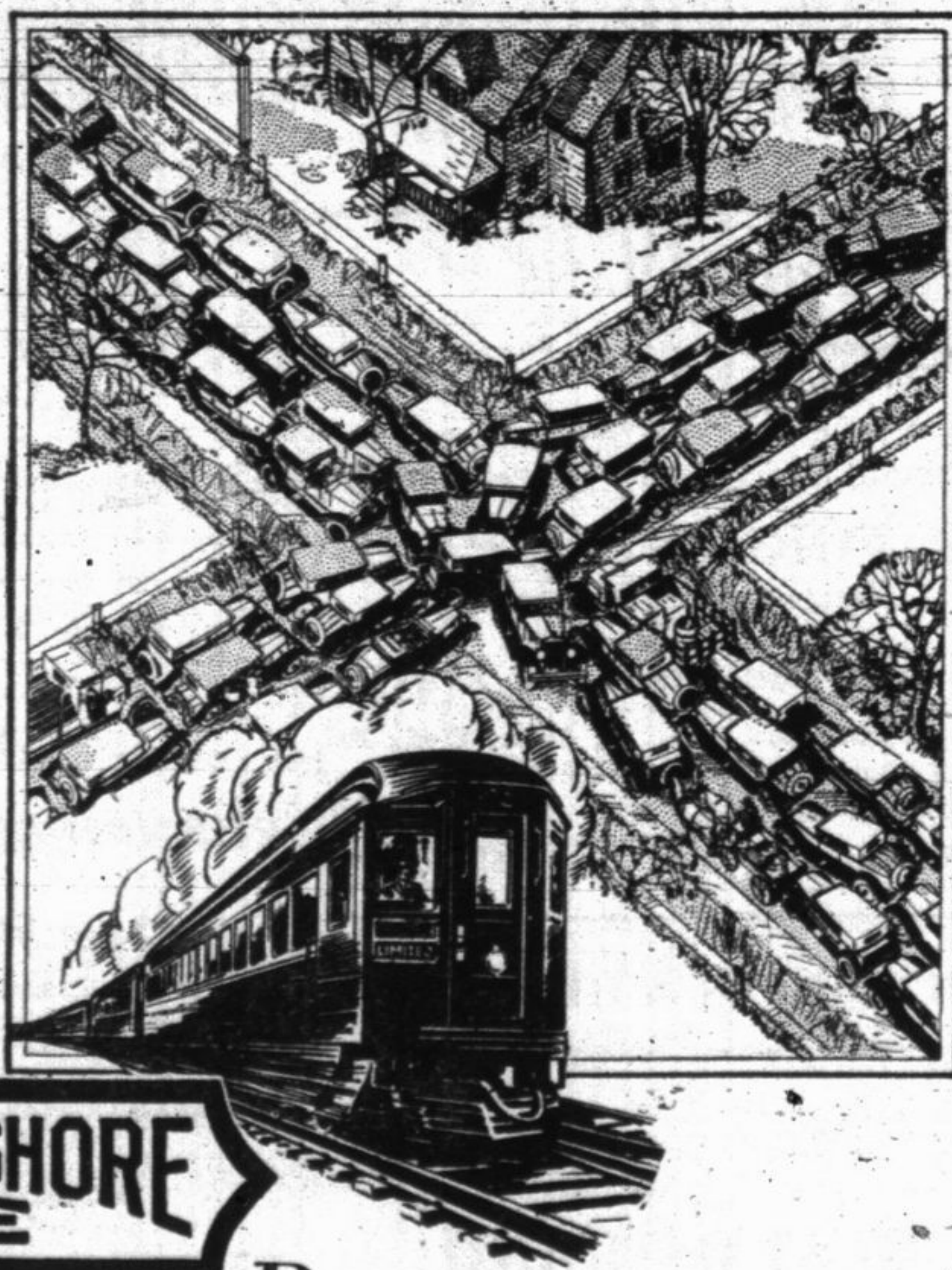
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