

# Silver Dollars

When wrapped in tin foil these 'Silver Dollars' make a meal in itself and clean up is a snap. Hamburger patties are sandwiched by two leaves of cabbage and grilled in a foil packet. You can add cauliflower, broccoli, cheese or anything your imagination can think of.

Recipe by [Eli Walters](#) | Created on **Nov 16, 2021**

## Ingredients

- 8 leaves cabbage
- 1 pound lean ground beef
- 1 onion, sliced into rings
- 2 carrots, chopped
- 1 potato, peeled and diced
- 1 to taste salt and pepper

## Directions

- Preheat an outdoor grill for medium high heat.
- Place a leaf of cabbage on a piece of tin foil. Form ground beef into four equal patties and place a patty on the leaf of cabbage. Top with onion, carrot and potato and season with salt and pepper to taste. Place a second cabbage leaf over the potatoes. Top with another sheet of foil and seal all the edges. Repeat this with the 3 other patties.
- Grill over medium high heat for 25 to 35 minutes, or to desired doneness.

## Nutrition Facts

Serving: **4 servings** | Calories: **373.5 kcal** | Carbohydrates: **16.6 g** | Protein: **22.4 g** | Saturated fat: **9.5 g** | Cholesterol: **85.1 mg** | Sodium: **249.6 mg** | Fiber: **2.6 g** | Sugar: **3.3 g**

## Categories

Main Dish Recipes