

Cabbage Casserole

1/2 head (small) cabbage, chopped
1 small onion, chopped
1/2 green bell pepper, chopped
Salt to taste
3 tablespoons butter
3 tablespoons flour
1 cup milk
1/2 cup shredded Cheddar cheese
Seasoned cornbread crumbs

In a saucepan cook the cabbage, onion and bell pepper in lightly salted water until tender. Drain. In a saucepan melt the butter. Stir in the flour and cook for 1 minute, stirring constantly. Add the milk slowly and stir until thickened. Add the cheese and blend until melted. Remove the pan from the heat. In a buttered 1 1/2 quart casserole dish layer the drained vegetables and cheese sauce. Make several layers, ending with the sauce on top. Bake at 325 degrees until bubbly. Top with seasoned crumbs. Return to the oven until lightly browned. We use cornbread crumbs that are sprinkled with poultry seasoning, but you could use packaged stuffing mix.