

Seasonal Eating



Southern Style Cabbage

- 4 slices bacon
- 1 head green cabbage, cored and sliced
- 1 small onion, thinly sliced
- 1 tablespoon sugar
- 1/2 teaspoon salt
- Black pepper to taste
- 1/2 cup water

In a large Dutch oven, cook bacon until browned and crispy. Remove bacon to a paper towel, leaving drippings in pan. Add cabbage and onion and toss to coat with drippings. Add sugar, salt, pepper and water. Cover, turn heat to medium low and cook for about 35-40 minutes or until cabbage is very tender. Crumble bacon over the top.