

Seasonal Eating



Warm Cabbage Salad with Polish Sausage

- 1 tablespoon vegetable oil
- 1/2 pound bacon
- 1/2 head green cabbage, core removed and thinly sliced
- 2/3 pound polish sausage, thinly sliced on the diagonal
- Salt and pepper to taste
- 1/2 cup sugar
- 1/2 cup cider vinegar
- 1/2 teaspoon garlic powder
- 1/2 teaspoon seasoned salt
- 1/4 teaspoon dry mustard
- 2-3 green onions, sliced

In a large frying pan, pour in vegetable oil and add bacon. Fry until crisp and remove to a paper towel. To hot drippings in pan add the cabbage and sausage, tossing to coat. Season with salt and pepper and sauté until cabbage is crisp-tender, about 8 -10 minutes. In the meantime, make the dressing in a large bowl by whisking together the sugar, vinegar, garlic powder, seasoned salt and dry mustard. When cabbage is done, toss with green onions and add to dressing. Serve with a slotted spoon and sprinkle with bacon.