

# ***Fried Cabbage***

**Typical southern dish: butter, bacon and fried.**

- Servings - 2
- Prep time - 5 minutes
- Cook time - 40 minutes

## **Ingredients**

- 1 bag shredded cabbage
- 3 to 5 slices of bacon
- 1 onion chopped
- 2 tablespoons butter
- Dash of apple cider vinegar
- Salt and pepper to taste

## **Protocol**

1. Chop up your bacon and render in a medium sized pan (with high sides) until nice and crispy.
2. Add in 2 tablespoons of butter and the chopped onion. Throw in about 1 tablespoon of water to deglaze the pan and saute for 4 minutes.
3. Turn the heat to low and add in the cabbage. Cover and cook for 30 minutes, stirring occasionally.
4. Turn off the heat and add in the remaining 2 tablespoons of butter and the dash or two of apple cider vinegar and salt and pepper to taste.
5. Serve as a side and enjoy!

-D&E