

Jo's original Cabbage Recipe

I know, I know. You are looking at this photo thinking that looks gross. But, let me tell you, this cabbage recipe has become a family favorite!



Here's the recipe. Cut up bacon into bite size pieces using you kitchen shears. It doesn't matter how much. If you love bacon LOTS...if you just like the flavor, not so much. Start in frying on a low heat. Chop up an onion and throw that in too. Now slice up a head of cabbage like you would to make coleslaw. Put it in the pan and stir. Turn the heat up to medium and cover the pan. After about five minutes take of the lid and stir. Put about 3 T of soy sauce over the whole bunch. Put the lid back on and wait another five minutes. Once the cabbabge is to the consistancy that you like, I like mine not soggy but not crunchy either, sprinkle 1/2 c brown sugar over the top. Stir until the brown sugar melts in and serve.

I know it sounds odd...but honestly, it's wonderful. My hubby who swears off cabbage eats it...We have had company that loves it too. In fact, three of us will eat a whole head of cabbage prepared this way in ONE sitting! If you're unsure if your family will like it, try a half batch first.

If you give it a try, stop back and share what you think...trust me it's yummy.