

Mom's Sweet & Sour Cabbage



INGREDIENTS

- 5 cups shredded cabbage
- 4 slices bacon, diced
- 2 tbsp brown sugar
- 2 tbsp flour
- 1/2 cup water
- 1/3 cup apple cider vinegar
- Salt and pepper to taste
- 1 small onion, sliced

INSTRUCTIONS

1. Cook the cabbage in boiling salted water for 7 minutes; drain well.
2. Fry the diced bacon until crisp. Remove the bacon and reserve the drippings.
3. Add the sliced onion to the bacon drippings and cook until tender.
4. Stir the brown sugar and flour into the bacon drippings until blended.
5. Gradually add the water and apple cider vinegar. Season with salt and pepper, then cook and stir until the sauce thickens.
6. Add the cooked cabbage and reserved bacon. Toss gently until coated and heated through.
7. Serve warm.



Kitchen Tip

A pinch of celery seed or a little extra black pepper can add even more flavor.

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