

Fried Cabbage

Ingredients:

- 8-10 slices bacon
- 1 onion, thinly sliced
- 1 head cabbage, chopped
- 1/4 c. butter or margarine
- salt and pepper to taste

Directions:

In a large skillet or pot, fry the bacon until crisp. Drain bacon and crumble, set aside for later.

Brown the onions in the bacon drippings and then add the remaining ingredients to your skillet.

Cook on low for 30-35 minutes, stirring occasionally, until the cabbage is tender.

Garnish with the crumbled bacon.

Serve warm.