

Fried Cabbage and Bacon

Ingredients:

6 lbs Cabbage, quartered, core removed, and cut into 1" dice
1 lb sliced Bacon
1 medium Onion, sliced thinly
1 cup Water
2 tbsp Sugar
1-2 tbsp Salt
1 tsp fresh ground black Pepper

Directions:

Remove any wilted or discolored outer cabbage leaves.
Cut the cabbage into quarters.
Cut out the core from the cabbage quarters. Cut into large 1-inch dice.
Starting in a cool 4 qt pan cook the bacon over medium heat until bacon is crisp, add onion part way through and cook until it is wilted.
Remove the bacon and onion to paper towels to drain.
There should be about 1 cup of bacon drippings in the pan.
Add the cabbage to these drippings and cook without stirring until it begins to brown, about 3 minutes.
Add the water, sugar, salt and pepper and cook until the cabbage is tender, about 20 minutes.
Crumble the cooked bacon into the cabbage and serve hot.