

GRACE GOUDIE

Caramelized Cabbage & Bacon Recipe

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INGREDIENTS:

- ½ head green cabbage
- 1 cup bacon
- ½ tbsp caraway seeds
- 3 tbsp butter
- TT salt

DIRECTIONS:

1. **For the bacon:** Start by cutting the bacon into small strips. On medium-low heat, render the bacon until the meat is crispy. This will take about 15-20 minutes. At the end of the rendering process, add the caraway seeds and toast the seeds with the bacon. Set aside.
2. **For the cabbage:** Cut the cabbage in half. Once the cabbage is cut, you will see a small triangle on the bottom of the vegetable while looking at the inside profile. This is the core, cut this piece out and dispose. After you take the core out, cut the cabbage into quarters. Then, slice the cabbage into small strips.
3. **Cooking the cabbage:** Heat a large sauté pan on high heat. In 3 separate additions, melt 1 tbsp butter and ⅓ of the cabbage. Let the cabbage caramelize in the pan, and do not move the cabbage around so that it gets a deep brown color. Once the cabbage is deep brown, flip the cabbage pieces to finish cooking the other side. You only want to color one side. Once cooked, take the first round out and set aside. Do this same process to the rest of the cabbage.
4. **Assembly:** Add the bacon back to the pot to get hot again. Fold in all the cooked cabbage and mix thoroughly with the bacon. Season with salt.