Southern Fried Cabbage

Description

Cabbage is fried with onion and bacon in this simple quick side dish. Terrific with cornbread."



Ingredients

- 6 slice bacon cut into thirds
- 1 splash of red wine vinegar
- 1 tsp salt
- 1 tsp pepper
- 1 head cabbage cored and sliced
- 1/2 small onion finely chopped
- 1 pinch brown sugar

Instructions

Place the bacon into a large pot over medium heat.

Season with salt and pepper.

Cook for about 5 minutes, or until bacon is crisp. Remove bacon and set aside.

Saute onions in the bacon grease.

Summary

Yield: 6
Prep Time: 15 minutes
Category: Vegetables
Cuisine: American

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Add cabbage, vinegar and sugar to the pot; cook and stir continuously for 15 minutes, until a touch crispy but not limp.

Add bacon back in for the last five minutes.