

# 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.

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.



## Summary

**Yield:** 6

**Prep Time:** 15 minutes

**Category:** Vegetables

**Cuisine:** American