



BAKED CABBAGE

1 head green cabbage

- 1 ½ cups onions, peeled and chopped
- ½ cup (1 stick) butter
- 2 to 4 cloves garlic, peeled and minced
- Salt and pepper
- ½ cup bacon, cooked crisp and crumbled

Core the cabbage and cut into 2-inch pieces. In a 9-by-11-inch baking dish, toss together the cabbage and onions. Melt the butter, and add the minced garlic. Add the garlic butter to the cabbage mixture and toss to combine. Season to taste with salt and pepper. Sprinkle top with bacon crumbles. Place in oven and bake for 30 minutes, or until cabbage is hot and just starting to bubble around the edges. Serve hot. Serves 6 as a side dish.

Adapted from a recipe from Hometown Pizza