



CABBAGE CASSEROLE

Everyone's favorite, and very fast. Try it for a pot luck meal.

- 1 small head of cabbage, sliced fine or grated coarsely
- 2 tablespoons flour
- 2 tablespoons butter or margarine
- 1 tablespoon sugar
- Salt and pepper to taste
- 1/2 to 1 cup grated cheese
- 1/2 cup to 1 cup dry bread crumbs
- 1 cup hot milk

Cook cabbage until barely tender, about 10 minutes. Drain well. Place half of the cabbage in a greased, 9" or 10" baking dish or skillet. Sprinkle evenly over the surface, 1/2 of the flour, sugar, salt, pepper, and cheese. Add a second layer, starting with the remaining cabbage, sugar, flour, salt, pepper and cheese. Spread bread crumbs on top, and pour the cup of hot milk over all. Cut butter into tiny pieces, and dot the top evenly with butter. Bake in a preheated 400 degree oven for 20 to 25 minutes, or until lightly browned. Serves 6.