



# BUTTERY CABBAGE

## DIRECTIONS:

1. In a large pot, cook bacon over medium-high heat until crisp. Remove bacon from pot; let cool, then crumble and set aside.
2. Add remaining ingredients to the pot. Reduce heat to low, cover, and cook 20 to 25 minutes, or until cabbage is tender, stirring frequently.
3. Sprinkle with crumbled bacon, toss, and serve.

## YOU WILL NEED:

- 1 medium head cabbage, coarsely chopped
- ½ cup onion, chopped
- ½ cup frozen peas
- ¼ lb. bacon
- ½ stick butter
- 1 teaspoon salt
- ¼ teaspoon black pepper



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