



POTATOES AND CABBAGE

DIRECTIONS:

1. Place potatoes in a soup pot and add enough water to cover. Bring to a boil over medium-high heat. Cook 5 to 7 minutes, or until tender; drain in a colander and allow potatoes to sit in the colander.
2. In the same soup pot, cook bacon over medium heat until crisp. Drain all but 2 tablespoons of the bacon drippings.
3. Return potatoes to the pot, add cabbage, water, and salt, and cook over medium-high heat 8 to 10 minutes.

YOU WILL NEED:

- 5 potatoes, peeled and diced
- ½ lb. bacon, chopped
- 1 head cabbage, shredded
- ½ cup water
- 1 tsp. salt



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