

GRILLED CABBAGE

Ingredients

1 head cabbage
4 teaspoons butter
4 slices bacon
Spice mix
1 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon pepper
2 tablespoons grated Parmesan cheese

Instructions

- 1 Cut cabbage into four wedges.
- 2 Place each wedge on a piece of doubled heavy-duty aluminum foil.
- 3 Spread cut sides with butter.
- 4 Mix spices together in a small container and sprinkle all of the mixture equally over each wedge.
- 5 Wrap bacon around each wedge.
- 6 Fold foil around cabbage, sealing each wedge tightly.
- 7 Grill cabbage, covered, over medium heat for 40 minutes or until the cabbage is tender, turning twice