

Southern Fried Cabbage

Ingredients:

12 oz bacon, diced raw
1 head cabbage, chopped
1 onion, diced
2 Tbsp Worcestershire
1 Tbsp apple cider vinegar
2 Tbsp brown sugar
1 tsp garlic powder
black pepper to taste

Instructions:

Add chopped bacon to a large pot. Cook over medium heat until extra crispy. Remove bacon from pot, leaving the grease. Add cabbage to pot and cook over medium high heat for 10 minutes, stirring every minute or so. Add onion and continue cooking 5 more minutes, still stirring every minute. Add Worcestershire, apple cider vinegar, garlic powder, & brown sugar. Reduce heat to medium and continue cooking for 20 – 30 minutes, stirring occasionally, until cabbage is cooked through. Add cooked bacon to cabbage and taste to adjust seasoning. Serve.