



Chef Tad's Braised Savoy Cabbage With Slab Bacon

Servings: 4

1/2 head savoy cabbage — shredded
1/2 red onion — julienned
2 ounces slab bacon — diced
3/8 cup cider vinegar
1/8 cup sugar
Salt and pepper — to taste
Vegetable oil

Core and shred cabbage. Set sauté pan on high heat until hot. Add bacon and reduce to medium heat. Add onions and sauté briefly. Turn heat back on high and add the cabbage.

Add oil just to coat cabbage. Stir thoroughly. When cabbage is heated through, add the sugar and vinegar. Reduce heat and simmer until tender. Adjust salt and pepper to taste. If you like it more tart or sweet, you can adjust the sugar and vinegar as necessary.



A recipe from
Chef Tad Cousino
Frog Leg Inn,
Erie, Michigan

www.frogleginn.com

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