**Cabbage (Garlic and Fried w/Apples)**

RECIPE

**DIRECTIONS**

1. In a large skillet, heat butter and oil over medium heat; add cabbage, garlic and brown sugar.
2. Sauté cabbage about 5 minutes. Reduce heat to medium-low and stir in vinegar.
3. Cook, stirring often, for approximately 20 minutes; taste and if cabbage is too crunchy, cook for a few more minutes.
4. Add salt and pepper to taste and serve.

**INGREDIENTS**

* 3 heads of white cabbage, thinly sliced
* 6 tablespoons of butter
* 3 tablespoons oil
* 3 tablespoons packed brown sugar
* 12 cloves garlic, minced
* 3 tablespoons red wine vinegar
* Salt and pepper

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**INGREDIENTS**

* 12 tablespoons butter
* 6 apples, coarsely grated3
* head of green cabbage, thinly sliced (about 3 – 4 cups)
* 6 small Vidalia onion, thinly sliced
* 3 teaspoons salt
* ¼ teaspoon ground nutmeg
* 12 tablespoons cider vinegar
* 2 tablespoons sugar



**DIRECTIONS**

1. Melt butter in a large skillet.
2. Add apples, cabbage, onion, salt, nutmeg, vinegar, and sugar; sauté over medium-high heat until tender (about 12-15 minutes).
3. Season with salt and pepper, to taste.

**Note:** might want to cook in batches and place in warmer until ready to serve.

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| **Prep Time:** 20 minutes | **Cook Time:** 0 minutes | **Total Time:** 20 minutes | **Yield:** 24 servings |