



A TASTEFUL PLACE AT THE DALLAS ARBORETUM



Good Luck Braised Cabbage

Serves: 4

Ingredients:

- 2 ¼ cups vegetable broth
- ½ head of cabbage, cut into 4 wedges (keep intact)
- ½ yellow onion, sliced thinly
- 1 tbsp good quality olive oil
- Salt and pepper to taste

Method :

- Heat the olive oil in a sauce pot over medium heat. Once shimmering, add the onion and a pinch of salt. Cook, stirring occasionally, until the onion is translucent, about 5 minutes.
- Add the cabbage to the pot, flattest side down, and the vegetable broth. Cover and cook for 8 minutes to reduce the liquid.
- Turn heat to low and continue to braise until the cabbage is tender, about 15-20 minutes. Season to taste with salt and pepper.

