



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM

### SOUTHERN STYLE CABBAGE

#### Ingredients

- 4 to 6 slices bacon
- 1 small onion, diced
- 1 head cabbage, roughly chopped
- 2 cloves garlic, minced
- ½ cup water or broth
- Salt and ground black pepper, to taste

#### Directions

In a medium-sized pot, cook bacon slices until slightly crisp. Transfer the bacon to a plate, set aside. Discard the excess bacon grease, leaving only about two tablespoons in the pot.

Cook the diced onion in the bacon grease until translucent. Lower the heat to medium. Add the cabbage, garlic, and water, cooking for about 15 minutes until the cabbage is tender. Crush the bacon and return it to the pot during the last five minutes of cooking. Season with salt and pepper.

\*Contains bacon