


# Bubbie's Space

Live Well ♥ Cook More ♥ Laugh Often

Good Food Brings People Together ♥

# Bubbie's FRIED CABBAGE

Simple ♥ Flavorful ♥ Family Favorite!

Tender cabbage cooked with savory bacon, onions, and garlic — a classic, comforting side dish that goes with everything!



## ♥ INGREDIENTS ♥

- 1 medium head green cabbage, cored and chopped into bite-size pieces
- 6 slices thick-cut bacon, chopped
- 1 medium onion, sliced
- 3 cloves garlic, minced
- 2 tbsp butter or olive oil
- 1/2 tsp salt (or to taste)
- 1/2 tsp black pepper
- 1/2 tsp smoked paprika (optional)
- 1/4 tsp crushed red pepper flakes (optional, for a little heat)



## ♥ DIRECTIONS ♥

1. **Cook the bacon:** In a large skillet or Dutch oven over medium heat, cook the chopped bacon until crispy. Remove with a slotted spoon and set aside, leaving the drippings in the pan.
2. **Sauté the onions:** Add the sliced onions and cook for 3–4 minutes, until soft and translucent.
3. **Add garlic:** Stir in the minced garlic and cook for 30 seconds, until fragrant.
4. **Cook the cabbage:** Add the chopped cabbage to the skillet and stir well to coat in the bacon drippings.
5. **Season:** Sprinkle with salt, black pepper, smoked paprika, and red pepper flakes (if using).
6. **Cook:** Cover and cook for 12–15 minutes, stirring occasionally, until the cabbage is tender and lightly browned.
7. **Finish:** Stir in the cooked bacon and a little extra butter (if desired). Taste and adjust seasoning.
8. **Serve:** Enjoy warm as a delicious side dish with any meal!

## BUBBIE'S TIP:

For extra flavor, let the cabbage sit for a few minutes after cooking — it gets even better!

## ♥ PERFECT FOR: ♥

- Weeknight dinners
- Sunday suppers
- BBQs and cookouts
- Holiday meals



Scan to Download This Recipe!

SIMPLE RECIPES | BOLD FLAVORS | MADE WITH LOVE | FAMILY FAVORITES

♥ www.BubbiesSpace.com ♥