

Bubbie's SWEET & SOUR CABBAGE

My Mom's Recipe

A Holiday Favorite!

Tender cabbage, crispy bacon, and the perfect balance of sweet and tangy — just like my Mom used to make!

INGREDIENTS

- **1 large head** green cabbage, sliced
- 6 slices bacon, diced
- 1 small yellow onion, sliced
- 1/4 cup brown sugar
- 1/4 cup apple cider vinegar
- 1/3 cup water
- Salt and black pepper, to taste



DIRECTIONS

1. **Cook the bacon:** In a large skillet or Dutch oven, cook the diced bacon over medium heat until crispy. Remove the bacon with a slotted spoon and set aside, leaving the drippings in the pan.
2. **Sauté the onion:** Add the sliced onion to the bacon drippings and cook for 3–4 minutes, until soft.
3. **Add the cabbage:** Add the sliced cabbage and stir to coat with the bacon drippings. Cook for 5–7 minutes, stirring occasionally, until it begins to soften.
4. **Add the flavor:** Stir in the brown sugar, apple cider vinegar, and water.
5. **Simmer:** Cover and cook on low heat for 20–30 minutes, stirring occasionally, until the cabbage is tender and the flavors are well blended.
6. **Add the bacon:** Stir the crispy bacon back in.
7. **Season:** Add salt and black pepper to taste.
8. **Serve:** Warm and enjoy!

BUBBIE'S TIP:

For the best flavor, let the cabbage cook low and slow — it becomes tender and even more delicious!

PERFECT WITH:

- Roast chicken or turkey
- Pork chops or sausage
- Bratwurst
- Holiday meals
- Any family dinner!



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