



Simple Fried Cabbage

Ingredients:

1 package of link pork sausage, Kielbasa or Smoked
1 medium cabbage, cut into large chunks
1 medium onion, sliced
1 tsp salt
1/2 tsp black pepper

Instructions:

Slice sausage into 1/4-inch-thick disks. Cook in a preheated skillet with onions until golden. For lean sausage, add 2 Tbsp olive oil. Once browned and onions are soft, remove and set aside. Drain excess grease if needed, then add cabbage. Cook for 5 minutes, then return sausage and onions, and cook until cabbage softens.

"I like the cabbage to still hold its shape a little and not be cooked until it is mushy. Enjoy with my cream potatoes and crunchy cornbread." - Tammy