



# Southern Fried Cabbage

## Ingredients:

6 oz bacon, chopped  
1 smoked sausage  
olive oil if lean sausage  
3/4 cup bell pepper, mixed colors if available, slice into strips  
1 large onion, slice into strips  
1 tsp onion powder  
2 tsp Chicken bouillon granules  
1/2 tsp soul food seasoning  
(Clover Valley-Dollar General Brand)  
1 tsp Roasted Garlic Powder, Bidia  
4-5 shakes Worcestershire sauce  
2 Tbsp light brown sugar  
1 Tbsp white vinegar  
1 tsp salt  
1/2 tsp black pepper  
1/2 cup water  
1 medium head of cabbage  
red pepper flakes (to taste)



## Instructions:

Chop cabbage into 1-inch-wide pieces. Preheat a large wok or skillet. Add bacon and smoked sausage, cook until golden brown over medium heat. Remove the meat from the skillet, leaving the drippings. Add onion and peppers, cooking until soft. Stir in seasonings, then add water to deglaze the skillet. Add cabbage and cook until tender. Return the meats to the skillet, stir, and serve immediately with cornbread! Enjoy. So very Good!