

## *Pork Sausage & Cabbage*

**1 PACKAGE OF LINK PORK SAUSAGE (I USE  
HOMESTYLE FOODS SMOKED SAUSAGE)  
1 MEDIUM CABBAGE (CUT INTO LARGE  
CHUNKS)  
1 MEDIUM ONION (SLICED)  
1 TSP. SALT  
1/2 TSP. PEPPER**

Slice sausage into round disks, 1/4 "thick.

Place in a preheated skillet with onions and sauté until the sausage is golden brown with color. If you use a less fatty sausage, add 2 tbsp. olive oil to your skillet. Once the sausage is brown and the onion is soft, take them out of the skillet and place in a bowl and set aside. Drain oil from skillet, reserving it in a glass measuring cup. Put about 1/4 cup of the oil back in the skillet and add cabbage. Cook on medium heat for 5 minutes. Add the sausage and onion, continue cooking until cabbage softens.

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