

## Southern Fried Cabbage

**6 OZ. BACON (CHOPPED 3/4" PIECES)**  
**1 SMOKED SAUSAGE (I USE SWAGGERTY'S)**  
**OLIVE OIL (IF SAUSAGE IS LESS FATTY)**  
**3/4 CUP BELL PEPPER (MIXED COLORS IF AVAILABLE SLICED 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)**  
**1 TSP. BADIA ROASTED GARLIC POWDER**  
**4-5 SHAKES WORCHESTERSHIRE SAUCE**  
**2 TBSP. BROWN SUGAR**  
**1 TBSP. WHITE VINEGAR**  
**1 TSP. SALT**  
**1/2 TSP. BLACK PEPPER**  
**1/2 CUP WATER**  
**1 MEDIUM HEAD CABBAGE**  
**RED PEPPER FLAKES (TO TASTE)**

Chop cabbage in 1" wide pieces. Preheat large wok or skillet. Add bacon and smoked sausage cook until golden brown on medium heat. Take meat out of skillet leaving drippings. Add onion and peppers cook until soft. Add seasonings, then add water to help deglaze skillet. Now add cabbage and cook until soft. Add meats, stir, and serve at once with Cornbread!

Enjoy. So very Good