



Noreen's Kitchen

Nanny's Pan Fried Cabbage

Ingredients

1 large head of cabbage cut in cubes	1 teaspoon salt
1 Granny Smith apple, diced with peel	2 tablespoons sugar
4 tablespoons butter	1 teaspoon black pepper
1 cup onion sliced	1/2 teaspoon celery seed

Step by Step Instructions

Melt butter in a large, heavy bottomed, skillet over medium heat.

Add onion and stir well, allowing the onion to sautee until just beginning to turn translucent.

Add cabbage to the pan, in batches if needed. Cover and allow to cook for five minutes to wilt.

Once all cabbage has wilted and released much of it's water, remove the lid and allow to continue cooking over medium high heat, stirring occasionally, until the liquid has evaporated.

Once most of the water is gone, add the apple and cook for an additional five minutes.

Sprinkle with salt, pepper, sugar and celery seed and stir well making sure to distribute the spices and the sugar evenly.

Allow to cook, uncovered for an additional five minutes until the onions and cabbage begin to get just a touch browned on the edges. Not all of it will, but pieces of it will be browned.

Turn off heat and allow cabbage to cool for five minutes before serving.

We enjoy this side dish with ham steaks and pierogies on occasion.

ENJOY!