

## **HOT CABBAGE SLAW**

(Madison Herb Society Cookbook, L. Poehlman)

2 bacon strips, chopped, or 1 tablespoon vegetable oil  
1 cup chopped onion  
6 cups shredded cabbage  
chopped fresh dill to taste  
pinch of sugar  
salt & pepper to taste  
1 tablespoon vinegar

Fry bacon in skillet, remove and drain on paper towel. (Alternatively, heat oil.) Add onion and sauté until soft, about 5 minutes. Add 2 tablespoons water, the cabbage, dill sugar, salt and pepper; cover and simmer until wilted but still crunchy. Add bacon and vinegar and toss.

*Serves 3 to 4.*