Cabbage and Sausage

Prep time: 15 min. Cook time: 45 min. to 1 hr.

Ingredients:

1 large or 2 medium cabbages coarsely chopped

5 - 6 medium onions chopped

4 - 5 strips of bacon

5 - 6 sweet Italian sausages

A sprinkle of Cinnamon

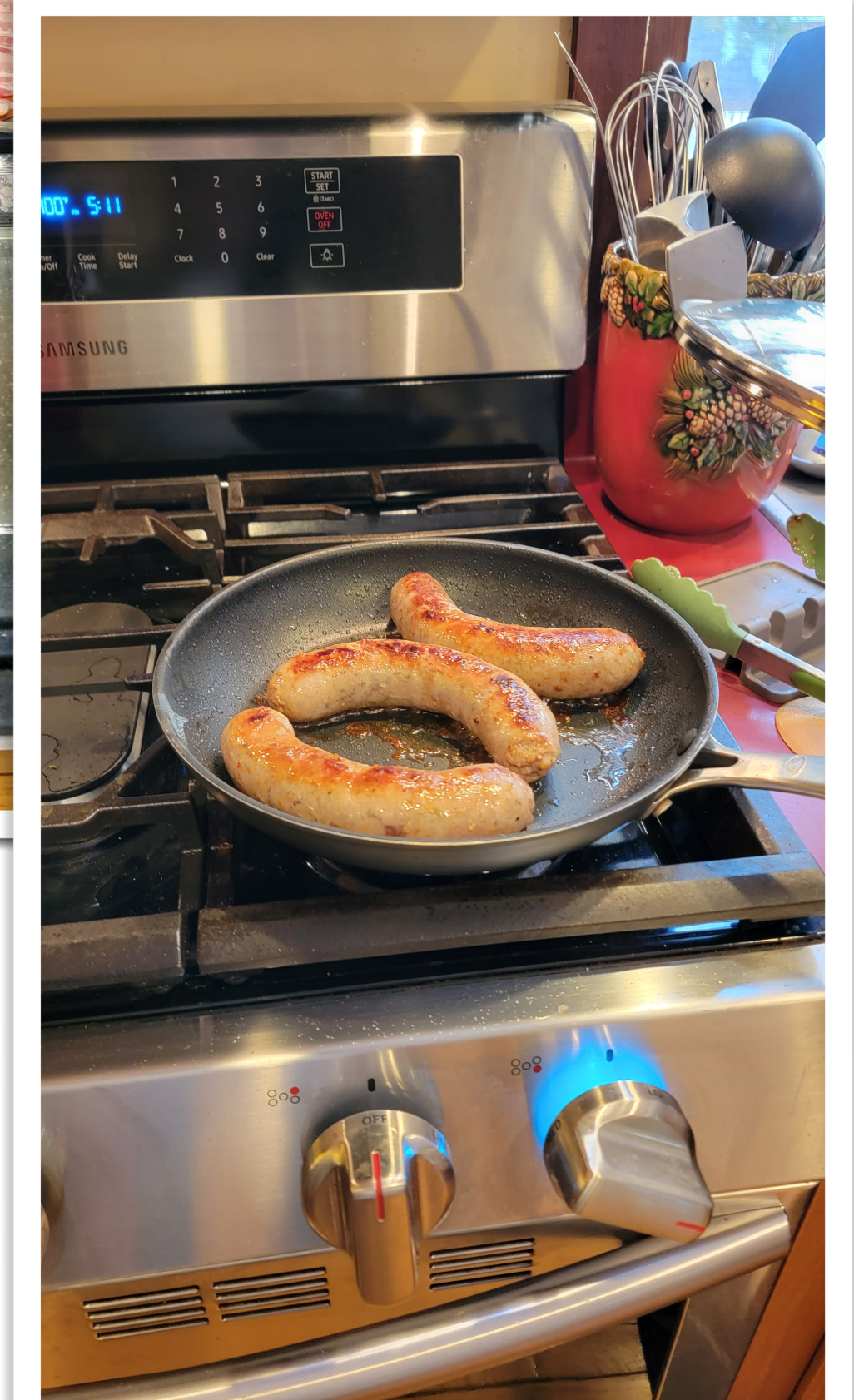Salt & Pepper to taste

Olive Oil

Butter 1/3 lb.

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Recipe

Pre-heat oven to 400 degrees. Cover a cookie tray with parchment paper. Place the bacon on the tray and cook in the oven for approximately 18 to 20 minutes. Once cooked, cut into 1" pieces. Set aside.

Brown all sides of the sausage in a frying pan. Then cut into 2" pieces. Set aside.

While bacon is cooking, cover the bottom of a large stewing pot with olive oil and 1/3 lb. of butter.

Add chopped cabbage and onions. Set heat to medium low.

Simmer slowly and stir often. (If it seems dry, add just a touch of water. The cabbage will throw off a lot of liquid on it's own and you don't want it to be too watery.)

Add sprinkle of cinnamon and season to taste with salt and pepper. Stir well.

When the cabbage is starting to turn translucent, add the bacon cut into 1" pieces and the sausage cut into 2" pieces.

Let cook until the cabbage and sausage are well cooked.

Serve hot as a side dish or main course.