



## *Carrot Cabbage*

Servings 6

You'll need:

1/2 Cabbage (cut a whole cabbage in half)

2 carrots shredded

1/8 teaspoon red pepper

1/2 teaspoon salt

1/8 teaspoon garlic powder

1/2 teaspoon sugar

1 tablespoon of vegetable oil

Hormel Cured Salt Pork

medium size pot

1/2 cup of water

1/4 onion diced

In a medium size pot add 1 1/2 cup of water. Cut off 2 slices of Hormel Cured Salt Pork and add to your pot of water. This will add flavor to your cabbage. Cook on medium heat for about 20 minutes. Then add your cabbage, carrots and onion. NEXT add your seasoning—red pepper, garlic powder, salt, sugar and vegetable oil.

Cook your cabbage until tender or your desired texture. P.s. some folks like a little crunch to their cabbage, if so do not cook as long.

We prefer our cabbage tender and soft. Serve with your favorite meat or pair with fried pork chops.

Recipe and photo credit:  
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