

## Fried Sauteed Southern Cabbage with Onions

### *Ingredients*

1	med/large	head green cabbage, chopped
1	med	yellow or sweet onion, diced
2–3	T	olive oil (or bacon grease for extra flavor)
½–1	T	kosher salt (to taste)
		Freshly ground black pepper, to taste

### *Directions*

1. Heat olive oil in a large skillet over medium heat.
2. Add diced onion and cook 5–7 minutes until soft and lightly caramelized.
3. Stir in chopped cabbage and season with salt and pepper.
4. Cook 10–15 minutes, stirring occasionally, until cabbage is tender with slightly crispy edges.
5. Taste, adjust seasoning, and serve warm.