

Southern Bacon-Fried Cabbage

Prep Time: 10 min **Cook Time:** 45 min **Serves:** 6

You'll want to make this Southern Bacon-Fried Cabbage again and again! It's hard to believe that such simple ingredients could result in such a flavorful and delicious side dish!

Ingredients

6 slices bacon, chopped
1 large onion, chopped
3 cloves garlic, minced
1 large head cabbage, cored and chopped
2 tsp. seasoned salt
1/2 tsp. ground black pepper
1/2 tsp. onion powder
1/2 tsp. garlic powder

Instructions

1. Cook the bacon in a jumbo cooker over medium-high heat until crisp. Remove the bacon to a paper towel-lined plate. Reserve 2 tbsp. of the bacon grease and discard the rest.
2. In the same jumbo cooker, return the 2 tbsp. bacon grease. Over medium-high heat, cook the onion until it is soft, about 4 minutes. Add the garlic and continue to cook for an additional 1 minute. Stir in the cabbage and continue to cook and stir for 4-5 minutes. Add the seasoned salt, pepper, onion powder and garlic powder. Mix well.
3. Reduce heat to low, cover, and allow to simmer, stirring occasionally, for about 30 minutes.
4. Just before serving, mix the bacon into the cooked cabbage. Serve immediately.

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