



### **Grandma's Southern Cabbage**

One tradition for New Year's Day is to include cabbage in the holiday meal. Cabbage is full of nutrition, inexpensive, quick and easy to make which makes it a great vegetable side dish.

Here is a simple cabbage recipe that can't be beat.

#### **Ingredients**

- 1 head of cabbage
- 2 Tablespoons butter
- 2 Tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon of seasoning salt (or season to taste)
- Fresh black pepper
- 1½- 2 cups chicken broth or vegetable stock

Just quarter the cabbage, remove the stems, then slice it.

Add butter, olive oil, and salt to a pan and then add the cabbage.  
Add chicken broth (or vegetable broth) and seasoning salt.  
Simmer (not boil) for 20 minutes.

Don't overcook it or you'll have mushy cabbage:~)!

Another tip: Cooking the day before and refrigerating will increase the flavor.