

Stewed Cabbage

Classic dish of cabbage stewed with tomatoes, celery, onions and garlic.

Prep Time: 15 Minutes

Cook Time: 40 Minutes

Ready In: 55 Minutes

Yields: 4 servings

INGREDIENTS:

1/4 cup butter

2 onions, chopped

1 stalk celery, chopped

2 cloves garlic, chopped

1 medium head cabbage, cut into squares

1 (14.5 ounce) can stewed tomatoes, with liquid

salt and pepper to taste

DIRECTIONS:

1. Melt butter in a large saucepan over medium heat. Add onion, celery, and garlic and saute for 3 to 5 minutes, or until translucent.

Stir

in cabbage, reduce heat to low, and simmer for 15 minutes.

2. Pour in tomatoes and season with salt and pepper to taste. Cover pan and cook over medium heat for 30 to 40 minutes, or until cabbage is tender.