

Hot Cabbage Slaw

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

2 bacon strips – chopped or 1 Tbsp vegetable oil

¼ cup chopped onion

6 cups shredded cabbage

chopped fresh dill to taste

pinch of sugar

salt and pepper to taste

1 Tbsp vinegar

- Fry bacon in skillet, remove and drain on paper towel or if using oil heat that in the pan.
- Add onion and saute until soft, about 5 minutes.
- Add 2 Tbsp water, cabbage, dill, sugar, salt and pepper.
- Cover and simmer until wilted but still crunchy.
- Add bacon and vinegar and toss.



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