

# Tim Farmer's Country Kitchen

## FRIED CABBAGE

*6 pieces bacon*

Fry bacon until done, remove and drain. Keep grease in pan.

*½ head cabbage, chopped  
1 onion, sliced in rings*

Add cabbage and onions to bacon grease and turn to coat and cook.

*Splash apple cider vinegar  
1 tablespoon brown sugar  
Dash Morton's Nature's Seasons  
1 chicken bouillon cube*

Stir in remaining ingredients until combined. Cook until cabbage and onions are soft. Crumble bacon pieces and stir back into cabbage. Serve.

[www.timfarmerscountrykitchen.com](http://www.timfarmerscountrykitchen.com)

