

Baked Cabbage

1 head of cabbage
1 or 2 pats of butter
olive oil
salt & pepper
water
sprinkle of sugar (optional)
paprika (optional)
crushed or ground red pepper (optional)

Preheat oven to 350 to 375, depending on how hot of oven you have. Spray roaster pan or deep [casserole dish](#) on sides and bottom. Cut cabbage into strips and place them into the pan or dish. Pour olive oil over cabbage (you be the judge of the amount). Put a pat of butter or two on top then salt & pepper to your liking. Put just enough water to basically cover the bottom...no more than a fourth way up. Cover and bake for approximately 45 minutes. Remove lid and continue to bake until water has evaporated. Stir occasionally. I bake mine until it's real tender and has started to brown only because that's the way that I like it. My total time of baking is probably around 1 1/2 to 1 3/4 hours. You can bake it to the tenderness that you prefer.