

Southern Cabbage Recipe

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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 (can also use water but chicken broth makes it taste so delish!)



Instructions

1. Step 1.) Cut Cabbage into quarters, removing the hard stem. Slice each quarter into 1-inch wide strips.
2. Step 2.) In a large pot, add butter, olive oil, salt, pepper, & cabbage.
3. Step 3.) Add in chicken broth and toss.
4. Step 4.) Bring to a boil over medium-high heat. Cover and reduce heat to medium low.
5. Step 5.) Simmer for 12-15 minutes, stirring occasionally until cabbage is tender. Do not overcook.