

Caramelized Cabbage & Onion



Serving size: 1 cup. Serves 6
Source: SweetCsDesigns.com

Ingredients:

3 tbsp butter

1 white onion, diced

1/4 cup garlic, whole or crushed cloves, skin off

1 cabbage, sliced into thin strips (use half if very large cabbage - whole head if small)

1 tsp salt

Directions:

1. Heat butter in large pan on medium-high heat until melted and foamy.
2. Add diced onions to pan, cook until soft and transparent, about 4 minutes. Stir to prevent sticking or burning.
3. Add garlic to pan, cook until fragrant and soft, about 3 minutes.
4. Add cabbage to pan and toss well to coat in butter.
5. Generously season with salt.
6. Let cabbage reduce by half, about 10 minutes, stirring occasionally as it cooks down to prevent burning and allow it to cook evenly.
7. When cabbage has lost much of its volume and started to turn shiny, slightly translucent, and has lovely browned bits, it is ready to serve.

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