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# Bean and Cabbage Scramble

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

**3 or 4 servings bacon**

**1 package (12 ounce) frozen cut green beans**

**1/4 cup water**

**1/4 cup chopped onion**

**salt**

**pepper**

**3 cups coarsely shredded cabbage**

In a large frying pan, cook the bacon until crisp. Remove the bacon. Drain and crumble. Add the green beans to the drippings in the pan, then the water and onion. Sprinkle with salt and pepper.

Cover tightly. Bring to a boil and simmer for 5 minutes. Add the cabbage. Sprinkle with salt and pepper. Cover and bring to a boil again. Simmer for 5 to 7 minutes longer. Season, if desired, with a little vinegar and sugar.

Sprinkle crumbled bacon over the top. Serve.

Yield: 4 to 5 servings

## **Side Dishes**

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*Per Serving (excluding unknown items): 125 Calories; 9g Fat (68.4% calories from fat); 6g Protein; 4g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 306mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.*