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# Creamed Cabbage II

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

Servings: 4

**1/2 head cabbage, sliced**

**1/2 small onion, sliced**

**1/4 cup water**

**salt**

**pepper**

**1/2 cup cream**

**1 tablespoon sugar**

**1 teaspoon cornstarch**

In a saucepan, cover the cabbage and onion with water. Cook until tender. Drain the water.

Add the cream, sugar, salt and pepper to the cabbage,

In a bowl. mix the cornstarch with 1/4 cup of water. Add to the cabbage. Bring to a bubbly stage stirring constantly.

Reduce the heat and serve.

## Side Dishes

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*Per Serving (excluding unknown items): 95 Calories; 8g Fat (69.0% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 26mg Cholesterol; 14mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.*