

# **Drunken Cabbage**

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FoodTV.com

**Servings: 6**

**Preparation Time: 10 minutes**

**Start to Finish Time: 45 minutes**

**Cook Time: 35 minutes**

**1/2 pound smoked bacon, diced**

**1 onion, thinly sliced**

**1 head red cabbage, cored and sliced**

**2 tablespoons caraway seeds**

**3 tablespoons coarse mustard**

**12 ounces wheat beer**

**2 tablespoons sugar**

**salt and pepper to taste**

In a large saucepan, cook the bacon over low heat.

Add the onions and sweat for two minutes.

Add remaining ingredients and season.

Cook until cabbage is tender, about thirty minutes.

Serving Ideas: Serve hot or cold, as a side dish for chicken or pork.

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Per Serving (excluding unknown items): 42 Calories; 1g Fat (18.9% calories from fat); 1g Protein; 8g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 105mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat; 1/2 Other Carbohydrates.