

# Serbian Cabbage

*Regina Drapala*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1 medium head (3 pound)  
cabbage, shredded fine  
1 can (13 ounce)  
evaporated milk  
1 cup dry bread crumbs  
1/2 cup butter or margarine*

Place the cabbage in a shallow four-quart casserole dish. Pour the milk over the top. Sprinkle with the bread crumbs. Dot with butter. Cover.

Bake in a preheated 350 degree oven for 30 minutes. Uncover.

Bake for 30 additional minutes until the crumbs are browned and the cabbage is tender.

Per Serving (excluding unknown items): 1601 Calories; 117g Fat (65.1% calories from fat); 33g Protein; 108g Carbohydrate; 5g Dietary Fiber; 322mg Cholesterol; 2150mg Sodium. Exchanges: 5 Grain(Starch); 1 Vegetable; 2 Non-Fat Milk; 23 Fat.