

Braised Bacon Cabbage



A great side dish ideal with chicken or turkey.



Ingredients

1 Savoy, green or spring cabbage

2 cloves of garlic

6 rashers of smoked streaky bacon

Olive oil & Butter

Worcestershire sauce

1 chicken or vegetable stock cube

Salt and pepper

Method

Strip all the leaves off your cabbage of choice and wash them. Roll up the leaves together, like a cigar and slice finely.

Peel and chop 2 cloves of garlic. Slice up 6 rashers of bacon, and place in a large pan on a medium heat, with a lug of olive oil.

Stir for a few minutes until crisp and golden.

Stir in the garlic and as it begins to colour add the Worcestershire sauce, 2 knobs of butter and all of your finely sliced cabbage.

Stir well, give the pan a good shake and turn the heat to high. Drop your stock cube of choice into 285ml of boiling water, pour this stock into your pan and give it a good stir.

Place a lid on and cook for 5 minutes, then remove the lid and continue to cook for another 5 minutes. Taste, and season with salt and pepper.

Drizzle with a lug of olive oil before serving.

Enjoy!