

Spicy Cabbage with Bacon

- 1 large tbsp sugar or honey
- 2 oz. slab or thick-cut bacon, cut into 2-by-3-inch pieces
- 3 1/2 cups chopped green cabbage cut into about half inch size
- 1 large red onion, finely chopped
- 1/2 tsp. ground cumin
- 1/4 tsp. cayenne
- 4 tbsp. unsalted butter
- 1 1/2 pound medium egg noodles cooked
- Freshly ground black pepper and Salt to taste



- 1 In a large skillet, melt the butter over medium-high heat.
- 2 Add the bacon and onion and cook, stirring, until onion is caramelized, about 10 minutes
- 3 Add the sugar and cook, stirring, until it dissolves, three minutes
- 4 Add the cabbage, cumin, and cayenne and corder cup of water cook, stirring, until the cabbage softens slightly, about 5 minutes
- 5 Continue to stir until fully combined, about 1 minute.
- 6 Add the salt and pepper, to taste
- 7 Served hot

Servings: 10
Yield: 10

Degree of Difficulty

Degree of Difficulty: Very easy

Cooking Times

Preparation Time: 30 minutes
Inactive Time: 1 hour
Total Time: 1 hour and 30 minutes

Nutrition Facts

Serving size: 1/12 of a recipe (3 ounces).
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.
Nutrition information calculated from recipe ingredients. One of the recipe's ingredients was not linked. This ingredient is not included in the recipe nutrition data.

Back |

Amount Per Serving	
Calories From Fat	115.8 57
% Daily Value	
Total Fat 12.9g	20%
Saturated Fat 4.3g	<21%
Cholesterol 115.8mg	57%
Sodium 1434.9	57%
Potassium 462.3mg	13%
Sugar 7.9g	

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