

Frizzled Cabbage

By Boxerwing on February 10, 2004



Prep Time: 5 mins **Total Time:** 25 mins **Servings:** 2

Ingredients

- 1/4 medium green cabbage
- 2 tablespoons butter (or more if you are feeling decadent)
- salt and pepper

Directions

1. Core and very thinly slice the cabbage.
2. Melt the butter in a large skillet (I use non-stick) over medium heat.
3. When it is bubbling, add the cabbage.
4. Salt and pepper the cabbage.
5. Stir occasionally and cook until mostly wilted, about 10 minutes.
6. Turn the heat down to medium-low and let cook, stirring frequently, until cabbage is starting to caramelize (brown), about 10 minutes.
7. Do not let burn.
8. Taste, adjust seasoning, and serve immediately.