



From our farm to your table

Creamed Cabbage

1 head green cabbage (about 2 lbs.)
1/2 cup sour cream
2 Tbsp. chopped fresh dill

1/2 lb. bacon, chopped
2 tsp. prepared mustard
Salt and pepper to taste

Remove outer leaves and core from cabbage. Thinly slice cabbage. In a heavy pot, cook bacon, then drain. Reserve 1/4 cup drippings. Add cabbage to drippings in pot. Stir until wilted, then cover and cook another 5 to 10 minutes or until tender. Drain any excess liquid. Combine sour cream, mustard and dill. Stir into cabbage, then season with salt and pepper, and serve hot. Serves 6