



Creamy Creamed Cabbage

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This sauce for cabbage is a bit different but it tastes great Cabbage Romano cheese and cream sauce are a perfect combination

Ingredients

- - 1 cup milk - 2 tablespoons all-purpose flour - 2 tablespoons butter - ¼ teaspoon salt - 1 dash ground black pepper - 1 medium head cabbage
- shredded - 1 cup grated Romano cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Blend milk
2. flour
3. butter
4. salt
5. and pepper in a medium saucepan over medium heat. Stir constantly until a thick white sauce has formed. Set aside. Bring water to a boil in a separate medium saucepan. Place cabbage in a steamer set over the saucepan and steam until tender but firm. Alternate layers of white sauce
6. steamed cabbage
7. and grated Romano cheese in a small baking dish. Bake until sauce and cheese are bubbly
8. about 30 minutes.