

Czech Cabbage Dish

Jacob · 29/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

10

Description

I can only attempt to spell the real name of this dish Cabushka or something like that My mothers father was from Czechoslovakia and he has three sisters who are excellent cooks I have learned to cook this dish quite happily At our last reunion there were three separate bowls with different versions of this same dish they were all scraped clean

Ingredients

- - 1 large head cabbage
- shredded - ¼ pound bacon
- chopped - 1 tablespoon vegetable oil - 1 small onion
- chopped - 1 stalk celery
- chopped - ¼ cup chopped green bell pepper - 3 tablespoons white vinegar - ½ teaspoon salt - 1 teaspoon black pepper

Instructions

1. Bring a large pot of lightly salted water to a boil. Blanche cabbage briefly in boiling water
2. remove and drain immediately. In a large skillet
3. brown bacon over medium heat until opaque; remove and drain on paper toweling. Remove all but 1 tablespoon of bacon grease from the skillet; add the 1 tablespoon vegetable oil and heat over medium heat. Add onion
4. celery and bell pepper and saute until crisp-tender. In a large bowl combine the prepared cabbage
5. bacon
6. sauteed vegetable mix (with oil)
7. vinegar
8. salt and pepper. Mix well and serve warm
9. or chill and serve later.