

Instant Pot Southern Cabbage

Jacob · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

8

Description

This Instant Pot cabbage recipe can be served with cornbread or as a side dish to your favorite meal. Preparing cabbage in a pressure cooker preserves most nutrients and produces a sweet yet savory dish. This recipe is quick, flavorful, and easy.

Ingredients

- 3 slices bacon
- cut into 1/2 inch pieces - 1/4 cup butter - 1 head cabbage
- cored and chopped into 1 1/2-inch pieces - 2 cups chicken broth - salt and ground black pepper to taste

Instructions

1. Cook and stir bacon in an open 8-quart pressure cooker over medium heat until tender.
2. 4 to 5 minutes. Do not crisp bacon unless you prefer it that way. Add butter and stir until melted. Dotdash Meredith Food Studios Add cabbage to bacon-butter mixture and pour in broth. Season with salt and pepper; toss cabbage until coated. Dotdash Meredith Food Studios Secure the lid.
3. place the regulator on top (depending on the type of pressure cooker you have).
4. and turn heat to high. When the regulator begins to rock or the cooker reaches full pressure.
5. lower temperature until the regulator is gently rocking (15 pounds per square inch). Cook for 3 minutes. Immediately remove the cooker from heat. Release pressure carefully using the quick-release method according to manufacturer's instructions. Unlock and remove the lid. Transfer cabbage to a serving plate; serve hot. Dotdash Meredith Food Studios Cook's Note You can add some diced cooked ham to the pot before cooking for a complete meal.