



Smothered Cabbage

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

3 hrs 35 mins

Description

This downhome smothered cabbage dish is a family favorite. The addition of a ham hock and pork shank adds richness and a depth of flavor that can't be beat. It's perfect for a holiday side or everyday meal and the leftovers freeze well.

Ingredients

- 4 quarts water - 1 medium ham hock - 1 large pork shank - 2 tablespoons bacon drippings - 1 large head cabbage - washed
- cored
- quartered
- and cut into 2-inch slices - salt and freshly ground black pepper to taste - 2 ½ cups chicken broth

Instructions

1. Combine water
2. ham hock
3. and pork shank in a large pot. Bring to a boil
4. reduce heat
5. and simmer until meat is cooked through
6. about 2 hours. Drain and set meat aside to cool to room temperature
7. about 20 minutes. Remove meat from pork shank
8. chop into bite-sized pieces
9. and place in a bowl. Remove skin and meat from ham hock
10. chop into very small pieces
11. and add to the bowl
12. omitting skin if you prefer. Heat bacon drippings in a large skillet or Dutch oven over medium-high heat until hot
13. but not smoking. Add 1/4 of the cabbage to the hot skillet and saute until slightly wilted
14. about 3 minutes. Add 1/4 of the meat mixture. Add another 1/4 of the cabbage
15. cooking until slightly wilted
16. about 3 minutes
17. followed by another 1/4 of the meat mixture. Repeat until all cabbage and meat has been added. Season with salt and pepper. If mixture sticks to the skillet
18. add 1 to 2 tablespoons chicken broth. Slowly add remaining chicken broth to the cabbage-meat mixture in the skillet
19. give it a good stir
20. and reduce heat to medium-low. Simmer until cabbage is tender
21. 30 to 45 minutes. Cook's Note The ham hock skin adds lots of flavor
22. but feel free to omit if you prefer.