

Fried Cabbage and Sausage

From Hillside Homestead (hillsidehomestead on instagram)

Ingredients

2 Tablespoons butter

½ head of green cabbage, sliced

2 large sausage links (polish, Andouille, or similar) cut into rounds

Splash of apple cider vinegar

Instructions

1. Melt the butter in a large cast iron skillet.
2. Add the sausage rounds and cook until browned. Remove the sausage to a plate.
3. Put the cabbage in the skillet and add a splash of apple cider vinegar. Season with salt and pepper.
4. Stir regularly (and cover if you want to speed up the process) until most of the liquid has cooked off.
5. Add the sausage back in and serve.

Katie's notes: This is great on it's own but I love to stir in a spoonful or two of whole ground mustard. Commenters on instagram had suggestions for other things that are good added to this recipe, including apples, bacon, and onion.