Hot Cabbage Slaw
From – Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce

2 bacon strips – chopped or 1 Tbsp vegetable oil
¼ cup chopped onion
6 cups shredded cabbage
chopped fresh dill to taste
pinch of sugar
salt and pepper to taste
1 Tbsp vinegar

• Fry bacon in skillet, remove and drain on paper towel or if using oil heat that in the pan.
• Add onion and saute until soft, about 5 minutes.
• Add 2 Tbsp water, cabbage, dill, sugar, salt and pepper.
• Cover and simmer until wilted but still crunchy.
• Add bacon and vinegar and toss.

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