

Fried Cabbage with Bacon and Onion - A Southern Comfort Classic

Fried Cabbage with Bacon, Onion, and Garlic ?? Southern Flavor in Every Bite



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5 min

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INGREDIENTS

- 1 small head of cabbage, chopped
- 4-6 slices of bacon, chopped
- 1 medium onion, sliced
- 3-4 cloves garlic, minced
- Salt and pepper, to taste

DIRECTIONS

- 1. Cook the : Bacon:** In a large skillet over medium heat, cook chopped bacon until crispy. Remove with a slotted spoon and set aside. Keep the drippings in the pan.
- 2. SautØ the Onion:** Add sliced onions to the hot drippings. SautØ until translucent, about 5 minutes.
- 3. Add : Garlic:** Stir in the minced garlic and cook for 1 more minute, until fragrant.
- 4. Cook the : Cabbage:** Toss in the chopped cabbage. Season with salt and pepper. Stir well to coat everything in the bacon fat and aromatics.
- 5. Simmer & : Soften:** Cook over medium heat, stirring occasionally, for 10-15 minutes or until the cabbage is tender and just starting to brown.
- 6. Finish & : Serve:** Return the crispy bacon to the skillet. Stir everything together and serve hot.

TIPS FOR SUCCESS

Don't skip the bacon fat: It's what infuses the cabbage with rich, smoky flavor.

Slice the cabbage evenly to ensure it cooks at the same rate.

Add a splash of apple cider vinegar for a tangy twist.

Turn it into a main dish: Add sliced sausage or serve over rice.

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