

Fried Cabbage with Bacon, Onion, and Garlic: A Southern Classic

There are some dishes that just embody comfort, simplicity, and incredible flavor, and



TIME
3-5 min

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INGREDIENTS

1 small head of cabbage, chopped (about 4-6 cups once chopped)

4-6 slices of bacon, chopped (thick-cut works great for more drippings)

1 medium onion, sliced

3-4 cloves of garlic, minced

Salt and pepper, to taste

Swaps and Notes:

Cabbage: Green cabbage is traditional, but you could use a mix of green and red cabbage for a pop of color.

Bacon: Any type of bacon will work, but a good quality, smoky bacon will impart the most flavor. Turkey bacon can be used for a lighter option, but you may need to add a tablespoon of olive oil to the pan since it won't render as much fat.

Onion: Yellow or white onions are perfect here. Red onion could work but might offer a stronger, more pungent flavor.

Garlic: Freshly minced garlic is highly recommended for the best flavor. Garlic powder can be substituted in a pinch (about 1 teaspoon), but fresh is superior.

Seasoning: A pinch of red pepper flakes can add a nice subtle heat. A dash of apple cider vinegar at the very end can also brighten the flavors.

Smoked Paprika: A sprinkle of smoked paprika can enhance the smoky notes from the bacon.

DIRECTIONS

- Getting this flavorful fried cabbage from your kitchen to your plate is wonderfully straightforward:
- Cook the Bacon:** Start by cooking the chopped bacon in a large, heavy-bottomed skillet (a cast-iron skillet is ideal for this) over medium heat. Cook until the bacon turns beautifully crispy and most of its fat has rendered out. Once cooked, use a slotted spoon to remove the crispy bacon from the skillet and set it aside on a plate lined with paper towels (to drain excess grease). Crucially, leave the bacon drippings in the skillet. This is where a significant part of your flavor comes from!
- Sauté the Onion:** In the same skillet with the bacon drippings, add the sliced onion. Sauté over medium heat, stirring occasionally, until the onion becomes translucent and softened, about 3-5 minutes.
- Add the Garlic:** Stir in the minced garlic with the softened onions. Cook for just another minute, stirring constantly, until the garlic becomes fragrant. Be careful not to burn the garlic.
- Toss in the Cabbage and Season:** Add the chopped cabbage to the skillet. It might seem like a lot at first, but it will cook down significantly. Season generously with salt and pepper. Give everything a good stir to combine the cabbage with the onions, garlic, and bacon drippings.
- Cook the Cabbage:** Let the cabbage cook, stirring occasionally, until it's tender-crisp or as tender as you prefer. This typically takes about 10-15 minutes. You want it softened but still with a little bite. If the pan seems dry, you can add a tablespoon or two of water or beef broth to help steam the cabbage and

prevent sticking.

7. Combine and : Serve: Finally, return the reserved crispy bacon to the skillet with the cooked cabbage. Stir everything together to combine the bacon throughout the dish. Serve this delicious Fried Cabbage with Bacon, Onion, and Garlic hot, either as a standalone light meal or as a fantastic side.

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