

Southern Fried Cabbage with Sausage

written by The Recipe Exchange | March 14, 2018

Ingredients

3 tablespoons butter or 3 tablespoons bacon fat
1 small green cabbage, chopped
1½ cup onion, chopped
1½-3¼ lb smoked sausage, sliced (I like Conecuh, Original)
1 (15 ounce) can diced tomatoes, undrained (I like Hunt's Petite Diced)
1¼ teaspoon garlic salt, to taste
1¼ teaspoon Tony Chachere's Seasoning, to taste (optional)
salt, to taste
black pepper, to taste

Directions

Chop/slice the sausage, cabbage, and onion.

In a large non-stick skillet, pre-cook the sliced sausage about 3 minutes to render some of the fat out. Remove sausage from skillet and drain on paper towels if needed. Set aside. Wipe the skillet clean.

In the same skillet, melt the butter. Add cabbage and onion and cook and stir on medium-high for about 5 minutes, until cabbage starts to wilt.

Add remaining ingredients, and the sausage.

Cover the skillet and cook for about 10 minutes.

Uncover, and finish cooking until cabbage is desired tenderness and most of liquid has been reduced.