Amish Cabbage

written by The Recipe Exchange | October 25, 2019

Ingredients

1/2 lb. bacon
1 head cabbage, sliced
3-4 potatoes, thinly sliced
2-3 carrots, thinly sliced
1 sm. onion, chopped
2 tbsp. flour
1 3/4 c. water
1 (8 oz.) carton sour cream

Directions

Fry bacon until crisp, remove from pan. In drippings, add cabbage, potatoes, carrots, and onion; mix well. Sprinkle flour over mixture; add water and stir. Simmer 50 minutes. Remove from heat; stir in sour cream.