



Braised Cabbage with Smoky Bacon

Serves 6

SUMMARY

This makes a delicious side dish that goes well with meat and boiled new potatoes.

INGREDIENTS

- 1 Savoy Cabbage
- 110g Smoked Bacon
- 55g Butter
- 85ml Dry White Wine
- 2 tbsp Fresh Parsley
- 2 tsp Fennel Seeds
- 2 tbsp Crème Fraîche
- Salt and Freshly Ground Pepper



METHOD

1. Melt the butter in a large pan. Chop the bacon, add it to the pan and cook for 3-4 minutes.
2. Core and shred the cabbage. Add it to the pan and mix all together.
3. Add the wine and season well with salt and pepper. Cover and cook gently for 10 minutes until the cabbage is tender.
4. Chop the parsley. Add the fennel seeds, chopped parsley and crème fraîche into the cabbage mixture, gently combining then serve.

