



# SMOTHERED CABBAGE

## Ingredients

\*1 Head of Cabbage\*

\*Smoked Sausage (1 pound)\*

\*Onion/Bell Pepper/Celery Mix (10 ounces)\*

\*Chicken Stock (1/2 cup)

\*Butter (4 Tablespoons)\*

\*Tony Chacher's Creole Seasoning (1.5 Teaspoons)\*

\*Cavender's Greek Seasoning (1.5 Teaspoons)\*

\*Chicken Base (1.5 Teaspoons)\*

\*Minced Garlic (1.5 Teaspoons)\*

## Directions

\*Brown sausage. Remove from pot.

\*Melt butter. Add chicken stock, onions, bell peppers, celery and spices.

\*Return sausage to pot.

\*Add chopped cabbage.

\*Cook cabbage over medium heat until it reaches desired tenderness.

\*Enjoy!

#MSDARYL