

## Meat/Sausage Cabbage Casserole

A: 1 cabbage, about 2#

B: 1T butter

C: 1# pork sausage, chunks or slices

D: Salt and pepper

1. Shred (A) into thick pieces. Drop into boiling water for 30 seconds, then remove to colander and rinse with cold water.
  2. Grease a small casserole with half of (B). Place 1/3 of (A), half of (C), 1/3 of (A), remaining (C), remaining (A), adding (D) in each layer.
  3. Dot top with remaining (B), place in 300F oven covered for 2 hours.
  4. Uncover and cook 20 minutes longer (can keep covered if dish looks too dry). Serve.
- Servings: 4



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*From the kitchen of David and Jennifer Deaven*