

Side Dish

Warm Bacon Slaw

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6 slices thick-cut bacon
1 tablespoon olive oil
1/2 red onion, sliced
1/4 cup cider vinegar
1/4 cup water
2 tablespoons brown sugar
1/2 teaspoon celery seeds
6 cups cabbage, shredded

In a skillet, cook the bacon in the olive oil. Drain.

Crumble the bacon.

Add the red onion vinegar, water, brown sugar and celery seeds to the drippings.

Toss the bacon with the cabbage.

Per Serving (excluding unknown items): 364 Calories; 15g Fat (34.2% calories from fat); 9g Protein; 58g Carbohydrate; 14g Dietary Fiber; 0mg Cholesterol; 110mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 6 1/2 Vegetable; 2 1/2 Fat; 1 1/2 Other Carbohydrates.