

**Side Dish**

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# **Caraway-Sour Cream Casserole**

Better Homes and Gardens All-Time Favorite Casseroles

**Servings: 6**

**1/2 cup water**

**1/2 teaspoon salt**

**6 cups shredded cabbage**

**1 large (1 cup) onion, sliced**

**1 cup sour cream**

**2 tablespoons all-purpose flour**

**1 tablespoon prepared mustard**

**1 teaspoon caraway seed**

**1/2 teaspoon salt**

**1/8 teaspoon pepper**

**paprika**

Preheat oven to 350 degrees.

In a saucepan, bring the water and 1/2 teaspoon salt to boiling. Add cabbage and onion; cook, covered, until crisp-tender, 7 to 8 minutes. Drain, reserving cooking liquid. Add enough water to cooking liquid to make 3/4 cup.

In same saucepan, blend together sour cream, flour, mustard, caraway seed, salt and pepper. Stir in cooking liquid. Fold in cabbage and onion. Place mixture into a 1 1/2-quart casserole.

Bake, covered, until heated through, about 20 minutes, stirring once.

Sprinkle generously with paprika.

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Per Serving (excluding unknown items): 119 Calories; 8g Fat (60.7% calories from fat); 3g Protein; 9g Carbohydrate; 2g Dietary Fiber; 17mg Cholesterol; 421mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.