
Creamed Cabbage II

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 4

1/2 head cabbage, sliced

1/2 small onion, sliced

1/4 cup water

salt

pepper

1/2 cup cream

1 tablespoon sugar

1 teaspoon cornstarch

In a saucepan, cover the cabbage and onion with water. Cook until tender. Drain the water.

Add the cream, sugar, salt and pepper to the cabbage,

In a bowl, mix the cornstarch with 1/4 cup of water. Add to the cabbage. Bring to a bubbly stage stirring constantly.

Reduce the heat and serve.

Side Dishes

Per Serving (excluding unknown items): 95 Calories; 8g Fat (69.0% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 26mg Cholesterol; 14mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.