

## Side Dish

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# Sweet and Sour Cabbage

Family Circle Magazine

**4 slices turkey bacon**

**1 tablespoon olive oil**

**1 cup onion, chopped**

**8 cups shredded cabbage**

**1 cup apple juice**

**3 tablespoons cider vinegar**

**1 tablespoon sugar**

**1/2 teaspoon salt**

In a nonstick skillet, cook turkey bacon until crisp; crumble and set aside.

In same skillet, add olive oil and onion; saute' over medium heat for 3 minutes.

Add cabbage and cook 10 minutes, stirring occasionally.

Stir in apple juice, vinegar, sugar and salt. Cover and simmer on medium-low heat for 20 minutes.

Add bacon.

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Per Serving (excluding unknown items): 628 Calories; 26g Fat (35.4% calories from fat); 19g Protein; 89g Carbohydrate; 16g Dietary Fiber; 50mg Cholesterol; 1916mg Sodium. Exchanges: 1 Lean Meat; 8 Vegetable; 1 1/2 Fruit; 4 Fat; 1 Other Carbohydrates.