



## Stewed Cabbage with Tomatoes

Camine Pappas / Serves 6 / October 2018

### INGREDIENTS:

3 C rough chopped green cabbage, about ½ a large head  
½ medium sweet onion, rough chopped  
3 medium stalks celery, sliced into 1/8 inch slices  
2 cloves of garlic, chopped finely  
1 14.5 oz. can diced tomatoes, with juice  
¾ C chicken stock (I used Swanson, but using your own would make this dish much better!)  
5 T salted butter  
½ t cracked black pepper  
1 t sea salt

### METHOD:

In a large saucepan, melt the butter. Add the onion and celery and sweat until transparent, about 5-6 minutes. Add the cabbage and sauté for about 3-5 more minutes, until starting to wilt. Add the garlic and stir until fragrant. Add the stock, and the tomatoes, and stir. Then add the salt and pepper. Let it cook on an active simmer for about 25 minutes, nearly covered with a lid, allowing just a bit of steam to escape. Check every 10 minutes and stir. Check to see if it needs more salt. SERVE.

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