



## PANNED CABBAGE DE LUXE

- 1 Large Onion, Sliced
- 1 Tablespoon Fat
- 2 Cups Shredded Cabbage
- 1 Cup Grated Carrots
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1 Cup Boiling Water

## DIRECTIONS

1. Sauté onion in hot fat in a heavy skillet until soft and clear.
2. Add cabbage, carrots, and seasonings.
3. Pour water over vegetables.
4. Cover and simmer for 12 minutes.