

## [RECIPE FOR FRIED CABBAGE AND BACON](#)



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### **Fried Cabbage with Bacon Onion and Garlic Recipe**

Place the bacon in a large stockpot and cook over medium-high heat until crispy, about 10 minutes. Add the onion and garlic; cook and stir until the onion caramelizes; about 10 minutes. Immediately stir in the cabbage and continue to cook and stir another 10 minutes. Season with salt, pepper, onion powder, garlic powder, and paprika.

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### **Fried Cabbage And Bacon With Onion Recipe Genius Kitchen**

Cook the bacon and onion in a 4-quart pan over medium heat until bacon is crisp, and the onion is wilted. Remove the bacon and onion to paper towels to drain. There should be about 1/2 cup of bacon drippings in the pan. Add the cabbage to these drippings and cook without stirring until it begins to brown, about 3 minutes.

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### **Southern Fried Cabbage Recipe Allrecipes com**

This dish was always a favorite at Mammaw's house. Cabbage is fried with onion and bacon in this simple quick side dish. Terrific with cornbread. Read more details and learn how to make it in just few steps! Allrecipes is the No.1 place for recipes, cooking tips, and how-to food videos--all rated and reviewed by home cooks.

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### **Easy Irish Fried Cabbage and Bacon Sugar Soul**

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### **Fried Cabbage with Bacon One Pot One Pot Recipes**

Quick and easy fried cabbage recipe with bacon, made with simple ingredients in one pot. This 30 minute Southern side dish is popular on St.Patrick's Day.

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### **Fried Cabbage And Bacon Recipe Genius Kitchen**

Add the cabbage to the pot; it will take up a lot of room but will wilt down as it cooks. Cook until the cabbage is done, stirring frequently. It will take about ten to twelve minutes; if you want a softer cabbage, cover the pot and let it steam for about an extra five minutes or so.

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### **Fried Cabbage with Bacon 20 Minute Cabbage Recipe**

Fried Cabbage with Bacon is the perfect dish for fall. Using just a handful of ingredients, this cabbage recipe goes together in only 20 minutes leaving

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### **Fried Cabbage with Bacon Onion Garlic Cakescottage**

A very simple fried cabbage dish that is huge on flavor | [www.cakescottage.com](http://www.cakescottage.com) | #recipes #cabbage #bacon

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### **Fried Cabbage and Potatoes with Bacon Savory Tooth**

This is a really easy fried cabbage and potatoes recipe with crispy bacon. Only six ingredients and one pan needed. Perfect for busy weeknights!

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### **Fried Cabbage with Bacon Best Recipes**

STEP 1 In a wok or frying pan add oil, fry the onion and bacon until nearly cooked. STEP 2 Add garlic, curry powder and beef stock. STEP 3 Stir in the shredded cabbage.

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**Fried cabbage with bacon onion and garlic recipe All**

This one blasts the meat off the bone! Pork fat, onion, garlic (preferably fresh), and cabbage is a Tennessee staple overlooked by the rest of the country

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