

# Flavor Boosted Cabbage

By Meochia Thompson



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## Ingredients

- 1 large, yellow onion, sliced
- 4 medium potatoes, diced
- 1 Cabbage, cut in sections
- 1 pound of polish sausage (pork, chicken or beef), sliced into medium pieces
- 1 Tablespoon of minced garlic
- 3-4 Cups of water
- 2 Tablespoons of olive oil
- 1 chicken bouillon cube or 1 tablespoon of chicken base
- Seasonings: Salt, pepper, celery salt and onion powder

1. Add water, potatoes and cabbage to a large pot and boil for 30 minutes
2. In large frying pan, add oil, garlic, onions and sausage, cook until browned
3. Add sausage mixture to cabbage and potatoes and cook for an additional 15 minutes

Serves 4-6. Add cornbread as side item.