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Irish Fried Cabbage with Bacon Recipe 2024

This recipe for fried cabbage with bacon involves cooking chopped cabbage in the flavorful drippings of bacon until it becomes tender and sweet. Afterward, crumble the cooked bacon over the cabbage and generously season with plenty of black pepper to create a hearty and delicious side dish.

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Servings: 6

Irish Fried Cabbage with Bacon Recipe 2024



Irish Fried Cabbage with Bacon Recipe 2024

Ingredients:

1. One 12-ounce packet of bacon
2. ¼ cup of bacon fat
3. One little cabbage head, cored and cut finely
4. to taste, grind black pepper

Instructions:

1: Prepare the ingredients:

- Remove the core by slicing the cabbage thinly.
- Dice the bacon into tiny bits.
- Slice the onion thinly, then chop the garlic.

2: Cook the bacon.

- Cook the chopped bacon in a big skillet or frying pan over medium heat until it's crispy and browned, which should take approximately 8 to 10 minutes. Using a slotted spoon, remove the bacon from the pan and place it on a dish covered with paper towels to absorb any remaining oil.

3: Cook the Vegetables:

- Add the butter and allow it to melt in the same skillet that contains the bacon drippings.
- After adding the onion slices to the skillet, sauté them for about five minutes, or until they are transparent.
- Add the minced garlic and stir. Cook for one more minute, or until fragrant.

4: Add the Cabbage:

- When the onions and garlic are in the pan, add the thinly sliced cabbage.

- To taste, add salt and pepper for seasoning.
- Cook the cabbage for ten to fifteen minutes, stirring often, or until it has wilted and turned soft. If you want it to be softer, you may cook it longer.

5: Combine with Bacon:

- Return the fried bacon to the skillet and heat until the cabbage reaches your desired softness.
- After thoroughly mixing all the ingredients, simmer them for a further two to three minutes to allow the flavors to merge.

6: Serve

- Place the bacon-topped fried cabbage on a platter for serving.
- Use a lot of black pepper to season.
- If desired, garnish with freshly chopped parsley.
- As a filling and tasty side dish, serve it hot.

Irish Fried Cabbage with Bacon Recipe

Nutrition Facts

Servings Per Recipe: 6

Calories 220

% Daily Value *

Total Fat: 18g	23%
Saturated Fat (7g)	33%
Cholesterol 30mg	10%
Sodium 468mg	20%
Total Carbohydrate: 7g	3%
Dietary Fiber: 3g	11%
Total Sugars: 4g	
Protein 9g	17%

Nutrition Facts

Servings Per Recipe: 6

Calories 220

Vitamin C: 44mg	48%
Calcium 50mg	4%
Iron 1mg	5%
Potassium 310mg	7%

* Percent Daily Values are based on a 2,000-calorie diet. Your daily values may be higher or lower depending on your calorie needs.

**Nutrient information is not available for all ingredients. The amount is based on available nutrient data.

(-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption.

Related Recipes:

- [*Marry Me Chicken Tortellini Recipe 2024*](#)
- [*Air Fryer Smashed Potatoes*](#)
- [*Macaroni cheese*](#)
- [*Unveiling the Free Baked Yogurt Custard Toast Recipe*](#)
- [*Crock Pot Stuffing*](#)