

STUFFED BRAAI CABBAGE

SERVES 6 - 8

COOK TIME: 1 HRS

INGREDIENTS

1 Cabbage Halved
1 onion chopped finely
8 Tbsp melted butter
2 tsp chopped garlic
250g Bacon OR Macon
1 cup grated cheese

METHOD

Halve cabbage so that you can see cabbage leaf rings
Push leaves open a bit
Add chopped garlic to melted butter and pour between leaves
Stuff, grated cheese, bacon / macon bits and chopped onion between leaves.
Season with salt and pepper
Wrap each cabbage half in foil and braai turning regularly on top of grid until cooked.
Slice into wedges and Enjoy

