

Cabbage Braised in Champagne

Serves 6

Ingredients

Bacon, slice into 1/2" strips	3 each
Onion, thinly sliced	2 cups
Cabbage, thinly sliced	4 cups
Champagne	1/2 cup
Chicken Stock	3/4 cup
Fresh Thyme leaves	1/4 teaspoon
Heavy Cream	1 cup
Salt and Freshly Ground Pepper	To taste

Method of Preparation

1. Gather all ingredients and equipment
2. In a large sauté pan, cook the bacon over medium heat until almost crisp
3. Add the onions and cook, stirring occasionally, for about 5 minutes, until they are translucent
4. Add the cabbage and cook until wilted
5. Add champagne, chicken stock, thyme, and cream, reduce until the liquid thickens enough to coat the back of a spoon
6. Season with salt and pepper