

Creamed Cabbage

Submitted by Patricia Kindred

Ingredients

- 1 lb cabbage, chopped
- 2 Tbsp butter
- 4 Tbsp flour
- 1 2/3 cups milk
- 1 tsp chicken bouillon
- 1/2 tsp nutmeg
- salt and pepper to taste

Directions

1. Boil cabbage until tender, approximately 30 minutes and drain well. (Alternately, can microwave in a little water until tender-crisp; drain liquid.)
2. Make a roux from the butter, flour, and milk, stirring constantly until it turns a light brown. Add bouillon and stir to combine.
3. Add cabbage, salt, pepper, and nutmeg, and stir to mix together.

