

Garlic Butter Cabbage



Ingredients

1 head of cabbage
2 cubes - chicken bouillon
1 to 1/2 sticks of butter
1 cup of water
1/ to 1 1/2 tbsp. of Mince garlic

***** I used my Green Thing Mild Seasoning - Start off with 1 tbsp of seasoning and add to Taste

Directions

Cut and core cabbage

Place cabbage to be cleaned

In a pot add water and bouillon cubes and heat

Add cabbage and allow cooking

After cabbage is cooked remove from pot and drain

In a skillet heat and add butter and garlic. Cook down but don't burn butter

Added cabbage and if needed add more Seasonings. And if desired add more butter to desired

Cook down for 3-5 minutes