

Cabbage 2 WAYS

CABBAGE & CUCUMBER SALAD BASED ON SIMPLY HOMECOOKED RECIPE

SERVINGS: 8

PREP TIME: 10 MIN

COOK TIME: 0

Ingredients

- 1 head of cabbage
- 2 small or 1 lg cucumbers
- 4 tbsp fresh dill (or 1 tbsp dried)
- 2 green onions
- 3 tbsp white vinegar
- 4 tbsp olive oil
- 1/2 tsp salt (to taste)

Directions

1. Shred the cabbage into fine strips & place in a bowl
2. Peel & slice cucumber, chop green onions, and dice dill if using fresh and add to the bowl
3. Add vinegar, oil & salt to the bowl & toss to coat vegetables in the dressing.



BBQ'D CABBAGE WITH CREAMY SAUCE

SERVINGS: 6-8

PREP TIME: 10 MIN

COOK TIME: 15 MIN

Ingredients

- 1 head of cabbage
- Olive oil
- 2 tsp of cumin seeds
- Salt & pepper to taste
- For the sauce:
 - 1 c sour cream / greek yogurt
 - 1 tbsp lemon juice
 - 1/2 tsp smoked paprika
 - salt & pepper to taste

Directions

1. Slice cabbage in half, leaving the core intact. Depending on desired serving size, slice each half into 3 or 4 pieces. Brush with olive oil and sprinkle with cumin seeds, salt & pepper.
2. Place on medium BBQ, turning every 3-4 minutes until softened
3. To make the sauce - combine all the ingredients in a bowl and whisk until combined.
4. Serve over hot wedges if desired.