

Butter-Braised Cabbage

Recipe from thespruceeats.com/butter-braised-cabbage-2215898

Ingredients

- 1 small head savoy cabbage (or green cabbage)
- 3 tablespoons unsalted butter
- 1 teaspoon fine sea salt
- 3 to 5 tablespoons water

Steps to Make It

1. Gather the ingredients.
2. Remove and discard any beat-up, wilted, or browning leaves from the exterior of the cabbage. Cut the cabbage into quarters, cutting out the thick, solid core at the center. You can either discard the core or thinly slice it and include it in the mix.
3. Chop the cabbage into roughly bite-sized pieces.
4. Melt the butter in a large saucepan or sauté pan over medium-high heat.
5. Once the butter stops foaming, add the cabbage, sprinkle it with salt, and add 3 tablespoons of water, stirring to combine.
6. Cover and reduce the heat to medium-low. Cook, stirring the cabbage now and again as needed until the cabbage absorbs all of the liquid, about 20 minutes.
7. Test the cabbage for tenderness. If necessary, add another 2 tablespoons of water and continue cooking, with the pan covered, adding a tablespoon of water at a time until the cabbage softens to your liking.
8. Season the cabbage to taste with additional salt, if you wish, and serve it hot or warm.