

Cabbage Rice Dressing

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1 pound ground beef or breakfast sausage, *browned and drained*
2 slices bacon, *chopped*
1/2 cup chopped sweet or yellow onion
1/2 cup chopped green bell pepper
1/4 cup chopped celery
1 tablespoon minced garlic
1/2 medium-sized head cabbage, *chopped*
Kosher salt and freshly cracked black pepper, *to taste*
1/4 teaspoon Creole/Cajun seasoning, *or to taste, optional*
1/4 cup water or chicken broth
1 tablespoon cold unsalted butter, *sliced thin*
2 cups leftover cooked rice
1 (10-1/2 ounce) can cream of mushroom soup

Topping:

1/4 cup bread crumbs
2 tablespoons butter, *melted*

Butter a 4 quart baking dish; set aside. Cook ground beef or sausage in a pot until no longer pink; drain and set aside. Add bacon pieces to pot, cooking until fat is rendered and bacon is cooked through, but not crisp. Add the onion, bell pepper and celery to drippings and cook for about 4 minutes, or until softened. Add the garlic and cook another minute. Add cabbage, season to taste with salt, pepper and Creole/Cajun seasoning. Stir to mix well, add water or chicken broth, dot with butter, cover and cook on medium for 15 minutes, stirring occasionally.

Meanwhile, preheat oven to 375 degrees F. Add the cooked beef and rice to the cabbage; stir and blend in the cream of mushroom soup. Taste and adjust seasonings as needed. Transfer to prepared baking dish, cover tightly and bake for 20 minutes to warm through, uncover, top with buttered bread crumbs, and return to the oven uncovered, for 15 to 20 minutes longer, or until breadcrumbs are lightly browned. (continued page 2)

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Cook's Notes: I like to use Cavender's Greek seasoning in place of the salt and pepper.

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