

Sausage Night

Ingredients

- Two Hillshire Farms kielbasas
- One sliced-up green cabbage
- Couple smashed up cloves of garlic (optional)
- Half a yellow onion (optional)
- Canola oil
- Soy sauce
- Balsamic vinegar
- Jasmine rice or similar

Method

1. Slice kielbasa into little discs (maybe ¼ inch thick)
2. Slice onion how you like it
3. Heat up some canola oil and garlic on medium-high in your biggest non-stick skillet
4. Throw in the kielbasa and onion
5. Saute the kielbasa on one side until it's a little brown
6. Flip the discs and onion in the pan and add a slorp of soy sauce and half a lid of balsamic vinegar
7. When the sausage seems pretty good, toss in as much cabbage as will fit and still accommodate a lid
8. Cover the pan for a couple minutes
9. When the volume of cabbage decreases a little, toss the whole mix around, making sure the cabbage gets dredged in the yummy kielbasa juice
10. Reduce heat to low
11. Add some pepper and a little more vinegar and soy sauce
12. Toss it around vigorously again and re-cover
13. Take it off after cabbage starts to soften but well before it gets too soggy and gross (unless that's how you like it)
14. Serve over rice in a giant bowl

(Inspired by an original concept by the mother of Merlin's college pal, Antony Bolante)