

## *Willows* Favorite Vegetarian Cabbage & Sausages

What you'll need to get:

1 head of cabbage	3 large potatoes (peeled if you don't like them)
2 bulbs of garlic	½ stick Butter
½ cup olive oil	S & P
½ cup Veggie Bacon Bits (opt.)	1-2 boxes Boca Bratwurst Sausages

What to do with it all:

Wash and quick chop the cabbage & potatoes into 2-3" pieces. In a large stew pot sauté the chopped garlic in the butter & olive oil until golden; add the bacon bits. Add the cabbage & potatoes-but do not stir. Add enough water to cover the top of the them, S&P to taste (we like lots of pepper), cover, and cook on medium heat until the vegetables are al dente soft & cooked; about an hour or so.

Stir the last 20 min of cooking and add the frozen sausages- or you also can saute them separately and dish them out with the cabbage at serving.

By the way, we make it the night before as it is better after marinating until the next day-Enjoy

*Postcard circa 1910*

