

scalloped cabbage

Submitted by Janet Marshall

- 1 1/2 medium cabbage, chopped**
- 1 large onion, chopped**
- 3 Tbsp. butter**
- 3 Tbsp. flour**
- 1/2 tsp. salt**
- 1/8 tsp. pepper**
- 1 3/4 c. milk**

Cook cabbage and onion in salted water until tender crisp. (I cook it a little more.) Drain well. Transfer into 1 1/2 qt. casserole.

Melt butter in saucepan. Mix in flour, salt and pepper. Stir in milk until it boils and thickens. This is very good as is, but if you prefer a cheese sauce, stir in 1 cup grated cheddar to melt. Pour over cabbage. Bake with or without buttered bread crumbs on top. (I never use the cheese or the crumbs.) Bake in 350° F oven for 20-30 minutes until hot.

Cabbage au Gratin: Put the 1 cup cheese in the sauce mix and pour over cabbage. Sprinkle top with 1 1/2 cups more cheddar cheese.

creamy cabbage slaw

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(Makes 6-8 servings)

This has gotten many raves and "How come there's none left?"

- 1 medium head cabbage, finely shredded (about 6 cups)**
- 1/2 cup sliced green onion**
- 1 cup mayonnaise or salad dressing**
- 2 Tbsp. sugar**
- 2 Tbsp. vinegar (lemon juice is good too)**
- 2 Tbsp. celery seed**
- 1 tsp. salt**
- black pepper to taste**

Put cabbage and onion in serving bowl.

Mix remaining ingredients until well blended and sugar and salt are dissolved.

Drizzle over cabbage mixture and toss well.

(Hide the salad at this point or it will be gone!)



STRESS FREE ENTERTAINING

Available at Jana's Bake Shop and Embe Bakery * Catering for 2-200

Platters Available

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Shaved roast beef, Black Forest ham, turkey & sausage, served with dinner rolls, mustard, horseradish, cranberry sauce & whipped butter

Small Serves 12-15 \$45.00
Large serves 25-30 \$60.00

Assorted Cheese Platter

Assortment of sliced & cubed cheeses including: cheddar, mozzarella, Gouda & Brie. Served with a variety of crackers

Small serves 10-15 \$38.00
Large serves 15-25 \$68.00

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Variety of muffins, danishes, turnovers & bagels. Served with jam, whipped butter & cream cheese

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