

# Roasted Cabbage

**6 slices of bacon and 1 cup onion into sauté pan on grill until soft, not crisp. Drain. 1 head of cabbage outer leaves, parboil then core cabbage. You can use the bacon grease or oil in the cabbage and around the cabbage. Fill with the bacon/onion mixture. Make a ring out of foil and place on grill, place cabbage on ring and cook 20 minutes on grill. Quarter and serve.**