



Ingredients:

½ cabbage

3 medium size onions

100gr smoked bacon

¼ teaspoon salt

¼ teaspoon black pepper

3 teaspoons vinegar

3 teaspoons olive oil

1 teaspoon of cumin (whole)

Directions:

1. Shred the cabbage and the onions
2. Cut the bacon into small cubes
3. Put the oil in a large pot and add the bacon
4. Fry the bacon until the fat melts
5. Add the onions and fry for 3-5 mins

6. Add the cabbage, vinegar, salt pepper and cumin and braise for 30mins