



CAPE COD COTTAGE SLAW

- 1 head of cabbage, quartered and cored
- 2 strips raw bacon, cut in small pieces
- 1 small onion, chopped
- 1 tablespoon sugar
- 1/4 teaspoon sea salt
- 1/4 teaspoon white pepper
- 1/2 stick butter, cut in pieces

Spray a large cooking bag with non stick spray. Place cabbage, bacon, onion, and butter in the bag. Salt and pepper to taste.

Seal the bag and place it on a grill over low flame (250°-300°). Turn the bag over periodically, every 5 -7 minutes to avoid burning the contents. The cabbage is done when it's soft, about 20-25 minutes.

Serves 4

