

In the Kitchen

Cabbage with Tomato topped Au Gratin

FRESH FROM THE GARDEN: Cabbage

RECIPE SOURCE: Joy of Cooking





**Blueberries** **Tomatoes Lemons**

**Ingredients:**

3cups finely shredded cabbage

1 can condensed tomato soup

¼ teaspoon paprika

2 teaspoons brown sugar

**Ingredients for Au Gratin**

Dry bread crumbs

Dots of butter

Grated cheese

½ teaspoon paprika per cup of mix

**Method:**

1. Preheat oven to 200 degrees celsius
2. Mix soup with paprika and sugar.
3. Butter a baking dish.
4. Place in alternate layers of cabbage and the soup mixture.
5. Completely cover the top with Au Gratin mix.
6. Bake for ½ hr.