

Monthly  
prize drawings!  
Eat 40% Local  
Facebook



# Simply Seasonal

## Cabbage & Potato Gratin

Printing courtesy of First Alternative Co-op • [firstalt.coop](http://firstalt.coop)

## Cabbage & Potato Gratin

### Ingredients

2 T. butter  
¾ c. diced onion\*  
1½ c. potatoes\*, diced  
8 c. cabbage\*, chopped  
1¼ t. salt  
1/8 t. black pepper  
½ c. almond or soy milk  
**TOPPING**  
1¼ c. bread crumbs\*  
1 clove garlic\*, minced  
2 T. butter  
Pinch of salt  
Pinch of cayenne pepper  
2 t. Dijon mustard

### Directions

1. Heat oven to 425° F.
2. In a large pan melt butter and add onion. Cook for about 5 minutes. Add potatoes, salt and pepper and cook for 2 minutes. Add cabbage and cook for 5-7 minutes.
3. Pour milk over cabbage and stir to mix.
4. Place cabbage mixture into a 9 x 13 casserole dish and cover with foil. Bake 10-15 minutes or until potatoes are tender.
5. For the topping melt butter in a skillet over low heat. Add bread crumbs and stir constantly until crisp. Remove from heat and add garlic, salt, cayenne and mustard, stirring to combine.
6. Sprinkle casserole with the bread crumbs and return to the oven, uncovered for 5 min.

\*can be found locally