



FLORIDA SALAD

THE PERFECT CABBAGE SOUP FOR COLD NIGHTS

INGREDIENTS

- 1 large head of cabbage
- 2 28 oz cans of tomatoes
- 1 large green bell pepper
- 1.5 tsp salt and pepper
- 16 oz package bacon

SUPPLIES

- 7.5 Quart Stock Pot
- Skillet - Cast Iron Optional
- Cutting Board
- Sharp Knife
- Glass Jar

- 1** Chop the cabbage and bell pepper into bite sized pieces. Set the bell pepper aside.
- 2** Add the cabbage, canned tomatoes, salt, and pepper to the pot and let simmer at medium-high heat.
- 3** Chop the bacon into 1 inch pieces and cook in hot skillet until crispy. Place the cooked bacon on a paper towel, and pour off all but 1-2 tbsp of the bacon grease into a glass container.
- 4** Use the reserved grease to cook the chopped bell pepper until softened. Add the cooked bell pepper and grease to the stock pot and simmer for about 30 minutes.
- 5** Immediately before serving, stir in the crispy bacon.

SERVES 4 • APPROXIMATELY 40 MINUTES TO PREPARE