

Deer Camp Cabbage:

Ingredients:

- 1 Whole head of cabbage
- 8 tablespoons of butter cut into tablespoons
- 2 cloves of garlic
- Salt
- Pepper

● You can either preheat your grill to the highest heat OR, you can preheat your oven to 425 degrees.

● Start with a whole head of cabbage, and remove a couple of the outer layers. Rinse the head as best you can. Then cut off the stem part of the cabbage and quarter up lengthwise.

● Tear off 4 pieces of foil that are long enough to cover each wedge of cabbage (1-2 feet, depending on the size of the cabbage). Place each wedge on its own piece of foil and create a pouch.

● Place 1-2 tablespoons of salted butter or butter substitute in each pouch. Mince 2 cloves of garlic (feel free to use more if you would like it more garlicky) and put about a half a clove in each pouch. If you are using pre-minced garlic, I would say about 1-2 teaspoons in each pouch.

● Salt and pepper the cabbage up, then roll the foil pouches tightly closed. I placed an extra layer around the other way to ensure it was creating an adequate steaming opportunity. Leave in the oven or on the grill for approximately 1 hour or until cabbage is nice and tender. Remove from oven, add additional salt or pepper to taste and enjoy.



Recipe courtesy of
<http://caleighskitchen.com>