

Hungarian Cabbage and Noodles

½ medium head cabbage, coarsely shredded
2 large onions, sliced thin
½ cup real butter OR bacon grease
1 lb. bag wide egg noodles, prepared as directed
2 teaspoons paprika
1 teaspoon seasoned salt
1 teaspoon celery salt
½ teaspoon black pepper

In a large skillet or wok over medium-high heat, sauté cabbage and onion in butter or bacon grease until tender. Cover and simmer over medium heat for 10 minutes. Stir in seasonings and cooked noodles; cook until warm throughout.

NOTES : To make this a main course, sauté 1 pound sliced Kielbasa with the cabbage and onion. Frozen egg noodles work best for this recipe. In many traditional recipes, I have also seen people stir in about ½ cup sour cream to the finished product. I have made it both ways and think it tastes better without.