



Kluski 'n Kapusta Noodles and Cabbage

An attractive, easy-to-make side dish to serve for a spring buffet or supper

1 small head red cabbage (8 cups shredded)
1/2 cup butter
1/4 cup chicken or vegetable broth
Salt; ground black pepper to taste
4 cups cooked egg noodles

- Preheat oven to 350 degrees F.; Grease deep casserole baking dish with cooking oil. Set aside.
- Remove outer leaves of cabbage; cut cabbage into quarters; remove core; shred cabbage like making coleslaw.
- In a small pan, melt butter; cook over medium high heat until lightly browned and melted.
- Layer cabbage, placing butter and a sprinkle of salt and black pepper on each layer. Remember to leave some melted butter for the top layer. You will usually have about 3 layers.
- Cover the dish or pot tightly with aluminum foil or oven pan top.
- Bake in preheated oven for 40 to 45 minutes. Remove from oven.

- Be careful when opening the pan as it will be very hot.
- Let cool about 10 to 15 minutes.
- In a large bowl, swirl the cabbage with the noodles. Serve warm.

Yield: Serves 4 to 6.

Cook's Note: You can also make this dish with melted butter rather than brown melted butter. A friend gave me the recipe and called it butter cabbage.

About the Recipe: This cabbage and noodles dish just couldn't be easier. It only uses a few ingredients, and the oven does most of the cooking. The dish is popular in Eastern Europe, especially in Hungary, Poland, and the Czech Republic. For a main dish, it can be enhanced with smoked meats or even sauteed mushrooms and onions. It makes a delicious attractive dish to serve with that spring supper.