



BAKED CHINESE CABBAGE

- 4 Cups Cooked Chinese Cabbage
- 1/8 Teaspoon Paprika
- 2 Eggs, Beaten
- 2 Cups Milk
- 1/4 Teaspoon Salt

DIRECTIONS

1. Arrange cabbage in a greased baking dish and season with paprika.
2. Combine eggs, milk and salt – pour over cabbage.
3. Place dish in a pan of hot water.
4. Bake in a 350 degree oven for 40 minutes or until firm.