



CABBAGE BACON CASSEROLE

- 3 Cups Shredded Cabbage
- 12 Slices Bacon
- 1 1/2 Cups Fresh Spinach Leaves
- Butter
- 1/2 Cup Cracker Crumbs

SWEET SOUR SAUCE

- 2 Cups Water
- 1/3 Cup Vinegar
- 1/2 Cup Butter
- 1/3 Cup Flour
- 1 Cup Sugar
- 1 Teaspoon Cinnamon
- 1/8 Teaspoon Nutmeg

DIRECTIONS

1. Steam cabbage in covered saucepan with a small amount of water until tender. Drain.
2. Fry bacon until crisp. Drain on paper toweling. Crumble into a greased 1 1/2 quart casserole.
3. Mix in cabbage and spinach. For sauce - heat water, vinegar and butter.
4. Combine remaining ingredients and mix thoroughly.
5. Stir into hot mixture and cook over low heat, stirring, until thickened.
6. Cover cabbage with sweet-sour sauce.
7. Dot with butter and sprinkle with crumbs.
8. Bake, covered, in a 350 degree oven for 30 minutes.
9. Uncover and bake an additional 15 minutes.