

CABBAGE WITH POTATOES

INGREDIENTS

- 1 CABBAGE
- 2.5 POUNDS POTATOES
- 3 - 4 CLOVES GARLIC
- OLIVE OIL
- SALT

PREPARATION

1. Clean and chop the cabbage. Place in a saucepan with water and salt to taste. Cook for 15 to 20 minutes. Drain and place on one side of a bowl.
2. Peel and quarter the potatoes. Cook in a pot with water and salt for 20 minutes. Drain and place beside the cabbage.
3. Peel and chop the garlic. Sautee in oil until it begins to brown. Pour mixture over the cabbage and potatoes and serve.
4. TIP: To avoid odors while cooking the cabbage, try adding a piece of break soaked in vinegar.