

# Ham and Cabbage Casserole

A tradition in our family, made from winter vegetables from the garden and ham, corned beef, or kielbasa.

## Ingredients

Head of cabbage cut into wedges; core removed

3 cups of ham, cubed; or corned beef, ham on the bone; or kielbasa sliced thick

1 stick of butter (optional). If you don't use butter then add the broth below.

1-2 cups of broth (this can be chicken broth or broth from a cooked ham bone). Cabbage will produce a lot of juice too. I don't add as much and add more if needed.

Black pepper & salt (careful with salt, ham could be salty)

Red or white potatoes, cleaned and cut in half

Carrots, cleaned & peeled (cut or leave whole if using baby carrots)-(optional)



## Instructions

Layer the cabbage in the bottom of a crockpot or Dutch oven; topped with the ham, or kielbasa; butter and black pepper. Bring to a boil, then cook low all day. (crock pot cook at medium all day) Potatoes and carrots, are added later and cooked until fork tender. Add broth to taste as needed. Serve with crusty bread to dip.

Note – This recipe can also be used for corned beef brisket and cabbage; just cover the meat with water, add the included spice pack; bring to a boil then simmer for 50 minutes per pound until tender. Add the cabbage, potatoes and carrots and cook until tender. Remove brisket to rest for 15 minutes, then slice. Great served with a hearty mustard on the side; and of course, crusty bread!

