

German Cabbage and Potatoes

For cabbage

- 1 (3 1/2 lb) green cabbage or 1 (3 1/2 lb) savoy cabbage
- 1 3/4 lbs potatoes
- 1 cup water
- 2 teaspoons cumin seeds, whole
- 1 bay leaf
- 1/8-1/4 teaspoon cayenne pepper
- 1 tablespoon lemon juice

For bacon mixture

- 1 teaspoon olive oil
- 2 medium onions, finely diced
- 120 grams bacon, finely diced
- 3 tablespoons parsley, finely chopped



Directions

1. FOR CABBAGE: Remove outer dark or dry cabbage leaves, cut cabbage into eights and cut the core away. Cut cabbage crosswise in thin strips. Wash and drain cabbage, removing any thick "ribs".
2. Wash, peel and cut potatoes in 1 1/2 cm dice.
3. Put potatoes, cumin, bay leaf and water in a large pot, cover and boil potatoes for 15 minutes until just tender.
4. Add cabbage, stir thoroughly and boil over medium heat about 7 - 10 minutes, stirring occasionally. You want the cabbage to have some bite and most of the liquid to have cooked off. You might need to add a little hot water if all liquid has cooked off before the cabbage is done.
5. Depending on the size of your pot it might be necessary to add the cabbage in batches. Cover the pot between batches and let reduce volume before adding rest of cabbage.
6. FOR BACON MIXTURE: When potatoes are almost done heat oil in a small pan over medium heat, fry bacon until pale golden, add onions and cook until bacon is crisp and onions golden, about 12 minutes. Remove from heat and pour off most of the fat.
7. TO ASSEMBLE: The cabbage should be only moist. If there is too much liquid raise heat and cook it off, stirring often. Remove from heat, add cayenne, lemon juice and most of bacon mixture. Stir to mix and adjust seasoning.
8. To serve: Top cabbage with rest of bacon mixture and parsley as garnish.