

1/2 c. sugar  
1/2 c. butter  
1/2 c. milk  
1/2 c. cream  
1/2 c. salt

### CABBAGE WITH APPLES

A welcome variation from boiled and buttered cabbage.

- 1 head cabbage
- 1 red apple, pared and sliced

Sauce:

- 1/2 c. dairy acid cream
- 1 tbsp. butter or margarine
- 1/2 tsp. salt
- 2 tbsp. lemon juice

• Cut cabbage into 1/2 wedges. Cook in small amount of boiling salted water 5 minutes.

• Add apple; cook about 3 minutes more, until tender. Drain. Serve with Sour Cream Sauce.

*Note:* Cream Sauce: Combine all ingredients. Heat through. Pour on cabbage. Serve hot. Makes 6 servings.

### CABBAGE WITH CHEESE

Double this recipe if you like cabbage—  
it's excellent with pork

- 3 c. shredded cabbage
- 1 tsp. salt
- 1/2 c. boiling water
- 1/4 c. light cream
- 1/2 c. grated process cheese

- Cook cabbage in boiling salted water until tender, about 6 to 9 minutes.
- Drain. Add cream and cheese. Place over low heat; stir until cheese melts and coats cabbage. Makes 4 servings.