



# Smothered Cabbage with Italian Sausage and Feta

- 1 large head of cabbage
- 1 tablespoon bacon fat
- 1 pound Italian turkey sausage, removed from casing
- 1 large onion, halved and sliced thin
- 2 garlic cloves, minced
- 1 teaspoon dried oregano leaves
- 1 teaspoon dried thyme leaves
- 4 ounces feta cheese, crumbled
- Salt and pepper to taste

Cut cabbage into quarters; discard core and large exterior leaves. Thinly slice each quarter. Set aside. Melt bacon fat in a large saucepan or Dutch oven over medium heat. Add Italian sausage; break up the links with the side of a spoon. Cook until browned on all sides, about 5 minutes. Add onions and garlic; sauté until tender, 3-5 minutes. Add cabbage, oregano and thyme; stir to combine. Cover; cook for 45 minutes, stirring frequently, until smothered. Remove from heat; toss in feta cheese. Season to taste with salt and pepper. Serves 6-8.