



BACON ROASTED CABBAGE

Pair with 21 Brix Pinot Noir

INGREDIENTS:

- 2 heads cabbage
- 4 tablespoons olive oil
- 5 slices bacon cut into 1-inch pieces
- 1/2 cup creme fraiche
- 1/2 lemon juiced
- 1 tablespoons dijon mustard
- 1 clove garlic grated
- salt and pepper to taste

INSTRUCTIONS:

- Preheat oven to 400 degrees.
- Stand the cabbage up root end on your cutting board. Cut into 1/2 inch thick slices, being careful to hold the leaves together. You can leave the core in, it will soften as it cooks.
- Arrange the cabbage steaks on two cookie sheets. Drizzle with olive oil and sprinkle with salt and pepper. Roast for 18 minutes, turn over, then roast for 18 additional minutes.
- Meanwhile, fry the bacon and make your sauce.
- Add the bacon pieces to a skillet set over medium heat. Cook until bacon is crisp and then remove with a slotted spoon to a paper towel lined plate.
- Combine the creme fraiche, lemon juice, dijon mustard and garlic in a small bowl and stir to combine. Season with salt and pepper, to taste.
- Once the cabbage steaks are cooked, drizzle them with the creme fraiche sauce and sprinkle them with the bacon. Serve immediately.