

BLEU'S OVEN ROASTED CABBAGE STEAKS

INGREDIENTS:

- 1 HEAD OF CABBAGE
- 3 TABLESPOONS KERRYGOLD PURE IRISH BUTTER (*UNSALTED*)
- SALT AND PEPPER TO TASTE
- 1 TABLESPOON BUTTER *MELTED*
- FRESH PARSLEY *OR THYME*
- 1 TABLESPOON OF LIGHT BROWN SUGAR (*OMIT SUGAR IF YOU PREFER*)

INSTRUCTIONS:

1. PREHEAT OVEN TO 400°F.
2. SLICE CABBAGE INTO 1/2" THICK ROUNDS. BRUSH EACH SIDE WITH THE BUTTER AND THEN SALT, PEPPER, AND LIGHTLY SPRINKLE WITH THE LIGHT BROWN SUGAR. FLIP BEFORE COOKING AND REPEAT SEASONING THE SAME PROCESS ON THE OTHER SIDE OF THE STEAKS.
3. PLACE ON A BAKING SHEET (CUT ROUNDS IN HALF IF NEEDED). ROAST 20-25 MINUTES. FLIP AND ROAST ANOTHER 15-20 MINUTES OR UNTIL CABBAGE IS TENDER. BROIL 1-2 MINUTES TO BROWN THE TOP COMPLETELY. (WATCH CLOSELY, THE CABBAGE COULD BURN VERY QUICKLY)
4. DRIZZLE WITH BUTTER AND SERVE.

