

## **Cajun Cabbage**

6 slices bacon - diced  
1 tablespoon margarine  
1 cup onion - chopped  
1/2 cup green bell pepper - chopped  
3/4 teaspoon cayenne pepper - or to taste  
2 cups canned or fresh tomatoes - diced  
1 1/2 pound cabbage - chopped

Cook bacon in a large heavy saucepan until brown and crisp. Add margarine and onion. Cook over medium heat until onions are translucent.

Add green pepper and cook until soft, about 5 minutes more. Add cayenne; stir well.

Add cabbage and tomatoes; mix well. (Mixture will seem dry.) Cook slowly over medium heat, about 30 minutes or until cabbage is tender. Do not overcook.