



# Recipe Database

## Sweet & Sour Cabbage

Yield: 2 Gallons  
Portions: 32

### Ingredients

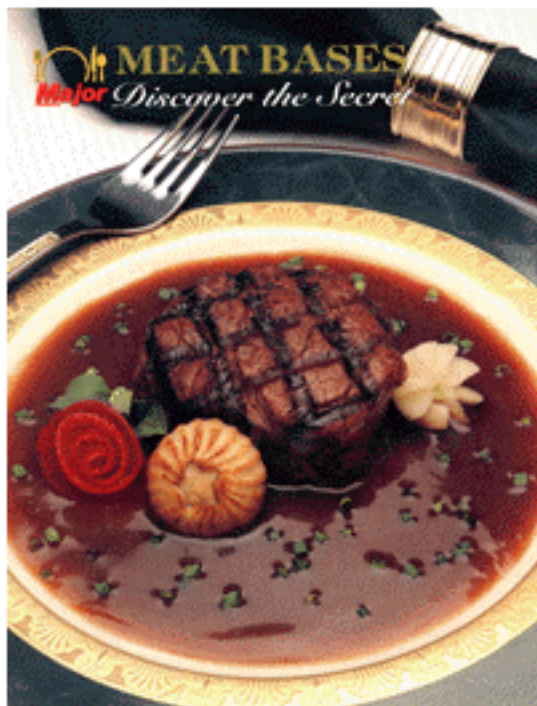
### Quantity

Beef, cubed	1 lb.
Green Peppers, diced	1 cup
Onions, chopped	3/4 cup
Olive Oil	1 oz.
Garlic, minced	2 tsp.
Water	5 qts.
Cabbage, coarse cut	4 cups
Tomatoes, Crushed	3 cups
MAJOR BEEF BASE	6 oz.
Brown Sugar	1 cup
Lemon Juice	1/2 cup
Black Pepper	1/2 tsp.
White Pepper	1/8 tsp.

### Directions

In a large pot saute' beef, onions, and garlic in olive oil for five minutes. Add green peppers and continue to saute' for two minutes.

Add water, cabbage, tomatoes, and beef base to pot. Bring to a boil then reduce to simmer for five minutes. Stir in brown sugar, lemon juice, and pepper and bring to a boil then reduce to simmer for forty-five minutes, while skimming occasionally.



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