


Wedge Grilled Cabbage Recipe

INGREDIENTS

- 1 head cabbage
- 4 teaspoons butter
- 4 slices CO-OP Gold Naturally Smoked
- 4 Slices Bacon Maplewood Smoked Thick 

SPICE MIX

- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon pepper
- 2 tablespoons grated parmesan cheese



DIRECTIONS

- Cut cabbage into four wedges.
- Place each wedge on a piece of doubled heavy-duty aluminum foil.
- Spread cut sides with butter.
- Mix spices together in a small container and sprinkle all of the mixture equally over each wedge.
- Wrap bacon around each wedge.
- Fold foil around cabbage, sealing each wedge tightly.
- Grill cabbage, covered, over medium heat for 40 minutes or until the cabbage is tender, turning twice.


<https://www.food.com/recipe/grilled-cabbage-41419>




Grilled Cabbage Wedges With Ginger-Miso Dressing Recipe

Ingredients

For the Dressing:

- 3 tablespoons dark brown sugar
- 2 tablespoons soy sauce
- 2 tablespoons white miso
- 1 tablespoon rice vinegar
- 1 tablespoon mirin
- 2 teaspoons finely minced ginger
- 1 teaspoon finely minced garlic (about 1 medium clove)
- 1/2 teaspoon CO-OP Gold Pure Toasted Sesame Oil Organic 
- 1/2 teaspoon crushed red pepper flakes
- 1/4 teaspoon ground white pepper

For the Cabbage:

- 1 medium head green cabbage, cut into 6 wedges with the core left intact
- 2 tablespoons CO-OP Gold Olive Oil 100% Extra Virgin 
- 1 scallion, thinly sliced
- Kosher salt



Directions

1. **For the Dressing:** In a small bowl, whisk together brown sugar, soy sauce, miso, vinegar, mirin, ginger, garlic, sesame oil, crushed red pepper, and white pepper. Set aside.
2. **For the Cabbage:** Clean and oil the grilling grate. Place cabbage wedges on hot side of grill and cook, covered, until well charred on first side, about 2 minutes. Flip cabbage, cover, and cook until charred on second side, another 2 minutes. Flip wedges to third side, cover, and cook until well charred, another 2 minutes. Transfer cabbage to cooler side of grill, cover, and continue cooking until mostly tender but still crunchy in center, about 4 minutes longer.
3. Transfer cabbage to a large bowl and toss with olive oil, salt, and pepper. Transfer to a serving platter. Drizzle with sauce, garnish with scallion, and serve immediately.

<https://www.serious-eats.com/grilled-cabbage-wedges-ginger-miso-dressing-recipe>