

# **Cabbage with Sour Cream**

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## **Ingredients**

- 4 tablespoons butter
- 1 head cabbage (about 4 lbs), shredded
- 1½ teaspoons salt
- 1 egg
- 2 tablespoons lemon juice
- 2 tablespoons sugar
- ¼ teaspoon black pepper
- 1 cup sour cream

## **Directions**

Melt butter in large saucepan; add cabbage and sauté for 15 minutes, stirring frequently (do not allow to brown).

Add salt, pepper and sugar; cook over low heat for 10 minutes, without browning.

Beat egg, sour cream and lemon juice together; pour over cabbage, stirring constantly (heat, but do not boil).