

## **Cabbage Fries**

1 cabbage

oil or lard for frying

salt sugar if available

Peel cabbage leaf by leaf and cut out center stems. Roll up tight as if making cigars, and cut across into shreds as thin as possible. Heat oil to as close to 350 ° as you can get, and toss in a handful of cabbage shreds loosely so they don't stick together. Cook just a few seconds until cabbage shreds are crisp, scoop out to drain. Repeat until cabbage is all cooked. Sprinkle with salt and sugar and eat hot.