

## **Cabbage Wedges with Chopped Dill**

from Vegetarian Cooking for Everyone by Deborah Madison

1 ½ to 2 lbs green cabbage

salt and pepper

sour cream

2 T chopped dill

cut the cabbage into six wedges. Pour about 1" water in a wide skillet. Add ½ tsp salt and bring to a boil. Add the cabbage and lower the heat to a simmer. Cover and steam until bright green and tender 8-10 minutes. When done, transfer to a plate, top with a dollop of sour cream and dill.