

Grilled Cabbage with Bacon

1 / 2 small shallot, chopped (substitute the green onions)
1 tablespoon red wine vinegar
2 teaspoons Dijon mustard
1 teaspoon honey
6 slices bacon, cooked, 1 tablespoon fat reserved
¼ cup olive oil, plus more
Kosher salt and freshly ground black pepper
1 head green cabbage, cut into quarters
Croutons (for serving)

1. Whisk together shallot, vinegar, mustard, and honey. Gradually whisk in bacon fat and 1 / 4 cup oil.
2. Crumble in bacon; season with salt and pepper and set aside.
3. Drizzle cabbage with oil; season with salt and pepper.
4. Grill over medium heat, turning occasionally, until tender and lightly charred, 15–18 minutes.
5. Serve topped with vinaigrette and croutons.

From Margaret Pennings via *Bon Appetit* at <https://www.bonappetit.com/recipe/grilled-cabbage-with-bacon>