

Tim Farmer's Country Kitchen

SMOKED CABBAGE AND ONION

Head of cabbage
1 chicken bouillon cube
3/4 stick of butter
Nature's Seasoning

Turn head of cabbage upside-down and remove half of the core, creating a hole just big enough for 3/4 stick of butter to fit. Mash up bouillon cube and sprinkle inside hole. Fill with stick of butter and cover top of cabbage with Nature's Seasoning and more butter. Wrap in foil. Place on the egg and cook low and slow on 350 degrees for 2 - 2 1/2 hours or until tender.

1 Vidalia onion
1/2 stick of butter
Dizzy Pig seasoning

Core out the inside of onion, leaving a bottom. Fill with 1/2 stick of butter and sprinkle with Dizzy Pig seasoning and wrap in foil. Place on egg and cook low and slow on 350 degrees for 2 - 2 1/2 hours or until tender.



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