



- 1 head of (green) cabbage, shredded
- 2 leeks, cut into rondels
- ½ cup parsley, loosely chopped
- 1 stick butter, clarified
- 3 slices wheat bread, broken into pieces
- salt

Bring pot of water to a boil. Once boiling, add cabbage, leeks, and parsley and cook until just tender*. Drain and put on top of the bread pieces. Pour butter over cabbage (more or less can be used according to taste) and salt to taste.

*This is probably a matter of opinion from person to person. I like my cabbage just wilted, not boiled to mush. Also, you may want to add the parsley toward the end since it does not take as long to cook as the cabbage and leeks.

Brought by David Tanner