

Old-Fashioned Cabbage Casserole with Fresh Country Sausage

Old-Fashioned Cabbage Casserole is a southern favorite with a creamy cabbage filling topped with buttery cracker crumbs. This creamy, cheesy casserole is comfort food at its best.

CourseSide Dish

CuisineSouthern

Keywordcabbage casserole

Prep Time15 minutes

Cook Time30 minutes

Servings8

Ingredients

- 1 small head green cabbage
- 1 medium Vidalia onion, chopped
- 8 tablespoons butter
- salt and pepper
- 1 (10-ounce) can condensed cream of chicken or cream of mushroom soup
- 1/3 cup mayonnaise
- 1lb fresh breakfast sausage

Topping

- 3 tablespoons melted butter
- 1 cup shredded sharp cheddar cheese
- 1 sleeve Ritz crackers (about 30), coarsely crushed

Instructions

1. Preheat oven to 350 degrees F. Lightly grease a 2-quart casserole dish.
2. Coarsely chop the cabbage. Melt butter in a large nonstick pan. Add cabbage and onion and cook 8 to 10 minutes, stirring frequently, or until it is partially cooked down.

Season to taste with salt and pepper.

3. Transfer cabbage mixture to prepared baking dish.
4. In a small bowl, stir together soup and mayonnaise. Spread mixture over cabbage.
5. In a bowl, stir together melted butter, cheese, and cracker crumbs. Sprinkle over casserole.
6. Bake for 30 minutes or until topping is browned.