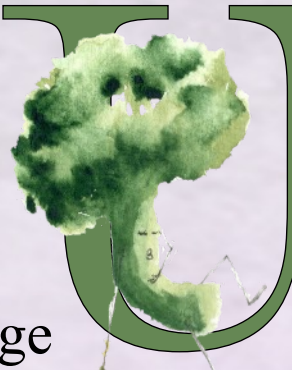


# Cavolo Ubbriaco



Drunken Cabbage

Method

## Ingredients

Roman Cabbage , broccoli, or cauliflower

Garlic, 1 clove

Olive Oil

White Wine, half glass per head of veg (or red if you prefer)

Olives, fistful per head of veg. seasoning

Slice veg into 1 cm thick slices, and then cut into bitesize pieces,

Fry the garlic clove whole for a few minutes, and remove. Add the cabbage to the flavoured oil and fry for a minute or so. Season

Pour in the wine and toss in the olives, let the alcohol evaporate, about a minute

Turn down the flame and cover. Cook to taste, some like it crispy and some like it soft. If liquid goes before fully cooked, add water

Adjust seasoning and serve. Goes well with saltimbocca

