

CREAM-BRAISED CABBAGE WITH LEMON AND SHALLOTS

Serves 3 to 4

The French have been cooking cabbage in cream for ages. This is a variation on *chou croquant*, which means “crunchy cabbage.”

- 1/4 cup heavy cream
- 1 teaspoon juice from small lemon
- 1 small shallot, minced
- 1 pound green cabbage (1/2 medium head), cut into 1/4-inch shreds (about 4 cups)
- Salt and ground black pepper

Heat cream, juice, and shallot in large skillet over medium heat. Add cabbage; toss to coat. Cover and simmer, stirring occasionally, until cabbage is wilted but still bright green, 7 to 9 minutes. Season to taste with salt and pepper. ■