

Polish Noodles (Kluski z Kapusta)

Boil egg noodles medium thickness

Sauté in 1/4 pound of melted butter:

5 cloves garlic, minced

1 large onion chopped

1 very large head of cabbage (green) shredded medium

When the vegetables are limp, add 1 Tablespoon of caraway seed and salt and pepper to taste. Drain noodles. Pour vegetables over noodles. Stir in 1 pint or more of sour cream. Sometimes I serve sausage and bread, but usually we just have bread. (Dark rye, homemade of course).