**SAUTEED CABBAGE & BACON**

4 thick-cut bacon slices (6 oz), preferably applewood-smoked, cut into ½ inch pieces

8 cups thinly sliced green cabbage (from 1 head)

½ cup unsalted chicken stock

1/3 cup apple cider vinegar

1 tablespoon whole-grain mustard

2 tablespoons light brown sugar

¼ teaspoon kosher salt

¼ cup chopped fresh dill plus more for garnish

Preheat oven to 425◦ F with rack in lower third position. Cook bacon in a Dutch oven over medium heat, stirring occasionally until fat renders, about 10 minutes. Add cabbage; cook stirring often until starting to soften, about 4 minutes. Add stock, vinegar, mustard, brown sugar and salt.

Cover Dutch oven and bake in oven, stirring halfway through, until cabbage is crisp-tender, about 30 minutes. Remove from oven and stir in dill.