

Fire Roasted Cabbage

Serves 6

It's not easy to transform the humble cabbage into a dish folks rave about, yet cabbage cooked in a stone hearth oven does just that! If you're serving the cabbage alongside an entrée, you can pre-roast it for half the amount of required cooking time, then finish it to order in the oven.

Ingredients

1 ea. whole cabbage
4 Tbsp. sherry vinegar
4 Tbsp. extra virgin olive oil
[Searing Seasonings](#), to taste

Method

Oven Temperature: 570 to 600 degrees

- Split the head of the cabbage in half. Partially core, leaving only enough of the core in place to hold the cabbage together when cut into wedges.
- Cut each half into 6 equal wedges.
- Place the wedges on a shallow roasting pan with the core ends towards the outside.
- Sprinkle the vinegar and olive oil evenly over the cabbage. Lightly sprinkle with Searing Seasonings.
- Roast the cabbage to the right or left of the flame in the raw landing zone, rotating halfway through the cooking process. Remove the cabbage from the oven when it begins to color, after about 4 minutes in the oven.



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