

Betty's Cheesy Cabbage Bake



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Betty demonstrates how to make Cheesy Cabbage Bake. This is a delicious side dish that is great in the springtime.

Cheesy Cabbage Bake

1 small head of cabbage, chopped and cooked in lightly salted water for 8 minutes, then drained
1 stick butter
1 small onion, chopped
1-pound block Velveeta cheese, cut into chunks
10.5-ounce can cream of celery soup
cooking oil spray
one sleeve Ritz crackers, crushed
2 tablespoons additional butter, melted

In a medium-sized skillet, melt 1 stick butter over low heat. Add chopped onion and cook until soft. Add cheese in chunks to melt. Stir in celery soup. In a very large bowl, mix the cheese sauce with the cooked cabbage. Place in a 9-inch by 13-inch by 2-inch baking dish that has been sprayed with cooking oil spray. Sprinkle crushed Ritz crackers over the top and drizzle the Ritz cracker crumb topping with 2 tablespoons of melted butter. Bake at 350 degrees (F) for 20 minutes. Serve immediately. Yum! --Betty :)