

Grilled Red Cabbage.... you won't believe how sweet this is!

Cut red cabbage into wedges, being careful to leave part of the core on each wedge to hold cabbage together on the grill. Drizzle olive oil over the wedges (both sides) and rub in a bit. Salt and pepper to taste. Throw on the grill, turning once. Edges will become blackened and the cabbage will become *just* tender when pierced with a fork (about 15-20 min.)