



Bacon and Cabbage Bake

The First Bite

I remember my grandma's kitchen. It smelled like butter and sizzling bacon. A huge cabbage casserole sat on the table. The cheesy, crunchy top gave way to creamy goodness. **Ever wondered how to turn simple cabbage into something unforgettable?** That first warm bite felt like a hug. It was pure comfort on a plate. I knew I had to learn this recipe. It connects me to her every time I make it.

My Kitchen Mishap

My first try did not go perfectly. I was in a big rush. I forgot to cook the cabbage first. It came out a bit too crunchy for my taste. But the flavors were still so good. **This taught me that home cooking is about heart, not perfection.** A small mistake cannot ruin a dish made with

care. It is all part of the fun. What was your last funny kitchen mistake?

Why It Works So Well

This dish is a masterclass in texture. The soft cabbage meets a crispy, buttery topping. The flavors are a perfect balance too. Savory bacon and sharp cheese cut the sweet onion. **Which flavor combo surprises you most: bacon and cabbage or cheese and crackers?** The creamy sauce brings everything together beautifully. It is a simple but genius mix. Every bite offers something new and exciting.

A Dish With History

This bake has roots in humble, homey cooking. It is like many dishes from the American Midwest. Families used what they had on hand. Cabbage and canned soup were pantry staples. *Did you know similar bakes were called “church supper specials”?* They were made to feed a big crowd easily. This recipe is a modern take on that tradition. Share your own family’s classic casserole story below.



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Ingredients:

Ingredient	Amount	Notes
Green cabbage	1 head	Chopped or shredded into $\frac{1}{2}$ inch strips
Unsalted butter	$\frac{1}{2}$ cup	For cooking cabbage and onion
Sweet onion	1	Chopped
Fresh garlic	2 cloves	Minced
Canned condensed cream of celery soup	10 ounces	Alternately use cream of chicken or mushroom
Cheddar cheese	$\frac{1}{2}$ cup	Freshly shredded
Bacon	$\frac{1}{2}$ cup	Cooked and crumbled
Mayonnaise	$\frac{1}{4}$ cup	
Coarse kosher salt	$\frac{1}{2}$ teaspoon	
Ground black pepper	$\frac{1}{2}$ teaspoon	
Unsalted butter	4 tablespoons	Melted, for topping
Cheddar cheese	1 cup	Freshly shredded, for topping
Ritz crackers	1 sleeve	Coarsely crushed (about 30)
Flat parsley	As needed	For garnish (optional)

Making Your Cabbage Bake

Step 1 Warm your oven to 350°F. Grease a two-quart baking dish well. This stops the food from sticking. Set your dish aside for now.

See also Cheesy Garlic Butter Corn on the Cob Delight

Step 2 Chop the cabbage and onion into small pieces. Melt butter in a

big skillet. Cook the cabbage and onion until soft. (A hard-learned tip: do not overcook the cabbage here). **Step 3** Put the cabbage mix in a big bowl. Add the soup, cheese, and bacon. Stir in the mayo, salt, and pepper. Mix everything together until it is creamy. **Step 4** Spread the cabbage mix into your baking dish. Make the top nice and even. Now, get your topping ingredients ready. This part is my favorite. **Step 5** Mix the melted butter, cheese, and crushed crackers. Spoon this over your cabbage bake. It will get so golden and crunchy. Your kitchen will smell amazing. **Step 6** Bake your casserole for thirty minutes. Let it sit for ten minutes before serving. This helps it set up perfectly. Garnish with parsley if you like. **What is the best soup to use for extra flavor?** **Share below!** **Cook Time:** 30 mins **Total Time:** 55 mins **Yield:** 8 servings **Category:** Side Dish, Casserole

Creative Twists on the Classic

This dish is so easy to change up. Try a new version to keep it exciting. Here are three fun spins you can try tonight. **Vegetarian Delight** Skip the bacon for a meat-free meal. Use cream of mushroom soup instead. Add some smoked paprika for that smoky taste. **Spicy Kick** Add a diced jalapeño with the onion. Use pepper jack cheese for the topping. It gives a nice little heat everyone loves. **Autumn Harvest** Add some chopped apples to the cabbage mix. Use sharp cheddar cheese for topping. It tastes like a cozy fall day.

See also [Buttery Cajun BBQ Shrimp New Orleans Style](#)
Which creative twist will you try first? Tell me in the comments!

Serving Your Masterpiece

This bake is a star next to simple meats. Try it with roasted chicken or pork chops. It also goes great with grilled sausages. For drinks, I have two perfect pairings. A cold lager beer cuts through the richness. Or try

sparkling apple cider for a non-alcoholic treat. **Which would you choose tonight, a beer or some cider?**



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Keep It Fresh or Freeze It

Store leftovers in the fridge for three days. Reheat in the oven for best results. This keeps the topping crispy. For the freezer, assemble the dish but do not bake. Wrap it tightly and freeze for up to two months. Thaw in the fridge overnight before baking. I always make two. One for now and one for a busy night. Why this matters: Batch cooking saves you precious time on hectic weekdays.

Simple Fixes for Common Troubles

Is your topping soggy? Make sure your cracker crumbs are coarse. Also, let the dish rest after baking. Is the cabbage too watery? Cook it until just soft in the skillet. Drain any extra liquid before mixing. Does it need more flavor? Try a pinch more salt or a sharper cheese. My grandkids love extra bacon on top. What is your favorite mix-in for a casserole?

Your Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free cream soup and crackers. It works perfectly.

Q: Can I prepare it ahead of time? A: Absolutely. Assemble the whole dish a day early. Just keep it covered in your fridge.

Q: What can I swap for the soup? A: Cream of chicken or mushroom soup are great substitutes. They taste just as good.

Q: Can I double this recipe? A: You sure can. Use a large 9×13 inch baking dish. The bake time might be a bit longer.

See also Crispy Buffalo Baked Wings

Q: Is the mayonnaise necessary? A: It adds creaminess and tang. You could use sour cream instead. Have you tried this swap?

Share Your Savory Discovery

I hope this bake becomes a family favorite. It is comfort food at its best. Why this matters: Sharing a warm meal creates lasting memories. Show me your creation! Tag **@SavoryDiscovery** on Pinterest. I would love to see your kitchen wins. Happy cooking! —Elowen Thorn.

You need to try this!



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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses:[Side](#)

Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time: **30 minutes**

Rest time: **10 minutes**

Total time: 55 minutes

Servings: **8 servings**

Best Season: Summer

Description

Fresh cabbage in a creamy sauce with onion, bacon and crunchy

cracker topping, this cabbage casserole makes for the perfect side dish!

Ingredients

==== Casserole: ===

- 1 head green cabbage
- ½ cup unsalted butter
- 1 sweet onion (, chopped)
- 2 cloves fresh garlic (, minced)
- 10 ounces canned condensed cream of celery soup (, alternately use cream of chicken or mushroom)
- ½ cup cheddar cheese (, freshly shredded)
- ½ cup bacon (, cooked and crumbled)
- 1/4 cup mayonnaise
- ½ teaspoon coarse kosher salt
- ½ teaspoon ground black pepper

==== Topping: ===

- 4 tablespoons unsalted butter (, melted)
- 1 cup cheddar cheese (, freshly shredded)
- 1 sleeve Ritz crackers (, coarsely crushed (about 30))
- flat parsley (, for garnish, optional)

Instructions

1. Preheat the oven to 350°F. Coat a 2-quart casserole dish with cooking spray or vegetable shortening, set aside.
2. Chop or shred cabbage into ½ inch strips and break it apart. Melt

the butter in a large skillet over medium heat. Add the cabbage and sliced onion, cooking for 5-8 minutes, until it starts to soften and become fragrant, but still holds its shape. Add the minced garlic, cooking for an additional minute.

3. Transfer the mixture to a large mixing bowl. Stir in the cream of celery soup, cheddar cheese (shredded), bacon (cooked and crumbles), mayonnaise, salt and pepper until combine. Spoon this mixture into the prepared casserole dish, spreading to make it even. Set aside.
4. In another small bowl, combine the topping ingredients of melted butter, cheddar cheese (shredded) and crumbled Ritz crackers. Spoon this evenly over the cabbage casserole.
5. Bake for 30 minutes or until the topping is a golden brown.
6. Remove and allow to set for 10 minutes before serving. Top with chopped flat parsley, if desired.
7. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Cabbage, Bacon, Casserole, Side Dish