

Grilled Cabbage

INGREDIENTS

- 1 large head cabbage, cored and cut into 8 wedges
- 8 teaspoons butter
- 1/2 teaspoon garlic powder, or to taste
- 1/2 teaspoon seasoned salt, or to taste
- ground black pepper to taste
- 8 pieces of foil (for packets)

DIRECTIONS

1. Preheat an outdoor grill for medium-high heat
2. Place one cabbage wedge on each piece of foil. Place a teaspoon of butter on each cabbage wedge. Season liberally with garlic powder, seasoned salt, and pepper. Fold over top and sides of foil to make packet.
3. Place packets on the preheated grill; cook until cabbage is tender, about 30 minutes.