

Grilled Cabbage With Paprika-Lime Butter

By Ali Slagle

Total Time 45 minutes

Rating ★★★★★ (254)



Joe Lingeman for The New York Times. Food Stylist: Barrett Washburne.

The ideal grilled cabbage is smoky and sweet, with crackly leaves and a core that yields to a knife and fork. To make that a reality and ensure it isn't dry, tough or bland, soak the cabbage wedges in water and salt while the grill heats. The wet brine will soften and season every bit of the hardy vegetable (like in [kimchi](#) and [sauerkraut](#)). Once the cabbage is drained and over the grill's flame, the water trapped in the crevices will steam the inner leaves, while the cabbage's surfaces will crisp and brown. A smoky-citrusy butter melts into the wedges, adding richness and luxury, but a [creamy dressing](#) or a [bright sauce](#) would be great, too.

INGREDIENTS

Yield: 4 servings

- 1 medium green, red or Savoy cabbage (about 2 pounds)
- Kosher salt (such as Diamond Crystal)
- ¼ cup unsalted butter, softened
- 1 teaspoon finely grated lime zest (from 1 lime)
- 1 small garlic clove, finely grated
- ½ teaspoon smoked paprika
- Hot sauce or red-pepper flakes, to taste
- Olive oil, as needed

PREPARATION

Step 1

Heat the grill to medium-high.

Step 2

Remove any wilted leaves from the cabbage, then cut through the root into 2-inch-thick wedges. Transfer to a large bowl or resealable plastic bag and add ¼ cup salt. Mix thoroughly with your hands to work the salt into the cabbage. Add 3 cups of water and stir to combine. Set aside, tossing occasionally, while the grill heats or up to 1 hour.

Step 3

In a small bowl, use a fork to mash together the butter, lime zest, garlic and smoked paprika. Season to taste with salt and hot sauce.

Step 4

When ready to grill, drain the cabbage and pat the outsides very dry. Drizzle with olive oil to coat. Clean the grill grates with a grill brush, then lightly grease the grates. Add the cabbage and cook, covered if using a gas grill, until the cabbage is floppy and deeply charred on all three sides, 6 to 10 minutes per side.

Step 5

Transfer to a platter or plates. While still hot, spread the cabbage with the paprika-lime butter.

Private Notes

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