

German Red Cabbage

Compliments of Chef Richard's Kitchen

8 servings

4 Tbsp unsalted butter
1 red onion, diced
2 Granny Smith apples, cored,
peeled and diced
1 head red cabbage sliced in ¼"
thick slices
½ C apple cider vinegar
½ C water
5 Tbsp sugar
1 tsp salt
¼ tsp ground clove

Begin by placing 4 Tbsp butter in a stock pan or Dutch oven. When butter has melted, sauté the diced onions until translucent. Next add diced apples. Sauté about a minute, then cover and let cook down for another few minutes.

When apples are tender, add sliced cabbage. Stir in. Cover and let cook down about 30 minutes.

While cabbage is cooking, mix vinegar, water, salt, sugar and clove in a bowl and whisk together. Pour into pot with cabbage. Remove cover and allow to cook down another 30 minutes. Most of the liquid should have reduced. Add salt and pepper to taste.

Serve hot.

