

Red Cabbage

Sweet and tangy side dish that pairs well with rouladin, sauerbrauten and most pork dishes.

Yield: 6 servings

Prep Time: 20 minutes **Cook Time:** 135 minutes

Total Time: 155 minutes

Ingredients

- 2 Tbsp butter
- 1 onion, diced
- 1 tart green apple, cored and diced
- 2 bay leaves
- 2-3 cloves
- 1/2 tsp whole peppercorns
- 1 pound red cabbage, shredded
- 1/2 tsp salt
- 1 cup dry red wine
- 1/4 cup red wine vinegar

Things You'll Need

- Large Stockpot
- Cheese Cloth
- Twine

Directions

1. Sautee diced onions and apples in butter
2. Place bay leaves, cloves and peppercorns into a cheese cloth
3. Tie up cheese cloth with twine and place in stockpot
4. Add the cabbage, salt, red wine, and wine vinegar. Bring the mixture to a simmer
5. Cover and simmer over low heat for 2 hours, checking occasionally to make sure there is enough liquid
6. Remove cheese cloth and serve warm

Oma Says

1. You can substitute bacon fat for butter
2. Adding a Tbsp of Lingonberry or Red Currant Jam will sweeten this dish even more.