

Red Cabbage (Rotkohl)

This is a great side dish to accompany sauerbraten or rouladen. I use tart cherry jam that we get at Kerrytown farmer's market.



Ingredients:

- 1 large onion
- 1 1/2 lb. red cabbage
- 1 large Granny Smith apple
- 1/2 tsp. Better than Bullion vegetable concentrate
- 2 cup warm tap water
- 4 Tbsp. butter
- 3 Tbsp. red wine vinegar
- 1 bay leaf
- 3 whole cloves
- 3 juniper berries
- 1 tsp. sugar
- 1 tsp. salt
- 1 Tbsp. flour
- 2 Tbsp. water

Equipment:

- Large pot

Preston 2020

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☑	Directions	Time (min)
	Peel and dice 1 large onion	2
	Slice 1 1/2 lb. red cabbage very thin	5
	Peel, core, and dice 1 apple	3
	Combine 1/2 tsp. vegetable bullion with 1 cup water	1
	Melt 4 Tbsp. butter in a large pot. Sauté onions until they start to brown.	8
	Add cabbage and cook	5
	Add apple, vegetable broth, 1 bay leaf, 3 cloves, 3 juniper berries, 3 Tbsp. red wine vinegar, 1 tsp. sugar, and 1 tsp. salt.	3
	Bring to a boil, cover, and then simmer. Stir occasionally.	60
	Add more broth if needed and simmer covered	30
	Total: 2 hrs.	