

Red Cabbage

Cabbage and apples are cooked together in this delicious sweet and sour side dish.

Prep Time: 25 Minutes

Cook Time: 45 Minutes

Ready In: 1 Hour 10 Minutes

Yields: 6 servings

INGREDIENTS:

3/4 cup water

1 small head red cabbage, finely shredded

3 apples - peeled, cored and chopped

1/4 cup packed brown sugar

1 cup distilled white vinegar

1/2 teaspoon ground cinnamon

1/4 teaspoon ground allspice

1/4 teaspoon ground cloves

2 tablespoons butter, divided

DIRECTIONS:

1. Place water in a large saucepan, and stir in cabbage, apples, brown sugar, vinegar, cinnamon, allspice, cloves, and 1 tablespoon butter. Bring to a boil. Reduce heat, and cover. Simmer 45 minutes, stirring occasionally, until cabbage is tender. Stir in remaining butter before serving.