

# Rode Kool

## INGREDIENTS:

1 head of red cabbage  
2-3 tbsps brown sugar  
1/4 margarine  
1/2 medium onion (chopped)  
2 apples (cubed & peeled)  
1/2 tsp salt  
1/8 tsp pepper  
1/4 cup raisins

## INSTRUCTIONS:

Cook the cabbage with the margarine for about 5 minutes.  
Add the apples, sugar & onion.  
Cook for another 3 minutes.  
Add the rest of the ingredients, cover the pot and lower heat.  
Cook for about 20-25 minutes, and remember to stir occasionally.  
It's that easy!!  
Smaakelijk eten!