

Blaukraut

(German braised red cabbage)

Yield: 4-6 servings

Ingredients:

Lard or oil 2 T
Onion chopped finely 1 each
Red cabbage cored, shredded 1 head
Red wine vinegar 2 T
Stock or water 1 to 1 1/2 cups
Sugar 1 T
Cloves, whole 3 each
Bay leaves 2 each
Salt & pepper to taste

Directions:

Heat the lard or oil over medium flame in a large pot.
Add onions and sauté till translucent.
Add the cabbage in batches and stir in till wilted.
Stir in vinegar.
Add the rest of the ingredients and simmer, covered, over low heat for 30-35 minutes.
Adjust seasoning and serve.