

German Red Cabbage

Ingredients:

1 Red cabbage
1/4 lb Bacon; sliced
1 Onion
20 Cloves garlic
2 Apples
1 ts Lemon juice

Directions:

Cut up the bacon into little pieces and fry slowly in the bottom of a large pot while you...
Peel the onion and stab the cloves into it (15-30 cloves).
Put the onion into the pot and let it warm with the bacon while you...
Cut up the cabbage into roughly bite-sized chunks – somewhat thicker slices than for slaw.
Put the cabbage in the pot and add enough water to about half-cover the cabbage; then turn the heat up high.

Quarter, core and peel the apples.
Toss them in on top of the cabbage with a small handful (about a 1/2 teaspoon) of salt.
Sprinkle the lemon juice over it all.
By this time the water should be boiling.
Turn down the heat and put a lid on the pot.
Let it cook for 10 minutes.
Stir 'n sniff.
Cover and let it cook another 10 minutes.
Now you can serve it "as is", or you can ladle out part of the liquid, thicken it with cornstarch or arrow-root, and stir it back in.