

Red Cabbage

- 2-3 lbs. Red cabbage
- 1 apple
- 1/4 lbs. bacon
- 1 onion
- 1/2 cup raisins
- 2-3 bay leaves
- 6-8 juniper berries
- 2 Tbsp. flour
- 1/2 cup red wine
- 1-4 whole cloves
- 2-6 Tbsp. sugar
- salt & pepper

Wash & coarsely shred the cabbage. Coarsely dice the bacon & the peeled onion. Saute in a large pot the bacon & onion. Add a little vegetable oil as necessary. After the diced onion is light golden in color, add large handfuls of the shredded cabbage. Stir as the cabbage glazes. (Careful-Do not let it burn!) When all cabbage has been added and is glazed (about 1/2 volume from the starting amount of the cabbage); add raisins, bay leaves, juniper berries, cloves, wine, sugar, and enough water to cover. Peel & shred the apple, and add into pot.

Simmer until tender (1-2 hours). Add salt & pepper to taste. Add additional sugar & wine to taste. Mix flour with a little cold water and add to thicken.



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