



SWEET AND SOUR RED CABBAGE

I WAS GUARDING THIS RECIPE AS IT IS AN OLD FAMILY RECIPE, DATING BACK TO THE LATE 1800'S. MY GRANDMOTHER WOULD COOK FOR THE UNION LEAGUE CLUB, A GROUP OF LOCAL BUSINESSMEN WHO WOULD MEET ONCE A WEEK AT THE OLD SECOND BANK.

- 2 tbsp butter
- 1 small onion diced
- 6 cups red cabbage shredded, a medium head should do the trick
- 1 small tart apple peeled and thinly sliced
- 1/2 cup water
- 1/4 cup Brown Sugar
- 1/2 tsp salt
- 1/4 cup cider vinegar

****NOTE:** You can adjust the sweet/sour flavor by adding more or less brown sugar and vinegar.

- 1** In a Dutch oven or large skillet, saute the onion until tender.
- 2** Add the cabbage, apple, water, salt, and brown sugar.
- 3** Cover and simmer for about 45 minutes over medium heat, stirring often until the cabbage is tender. This will cook down considerably.
- 4** Stir in the vinegar just before serving. Thicken with a little corn starch and water.

The cabbage is a perfect accompaniment for pork roast and mashed potatoes.