

## **Braised Red Cabbage**

(Excellent to try if you don't want to just pickle red cabbage)

### **Ingredients**

1oz butter or oil  
1 large onion chopped  
10oz chopped red cabbage  
2 eating apples cores removed and chopped  
3 tablespoons white wine vinegar  
salt and pepper to taste

variations

use 2 pears instead of apples

or

add a handful of sultanas and raisins

or

try adding cinnamon or nutmeg

### **Method**

Add the oil to a large pan or melt the butter and add the onion.

Fry it until it becomes soft.

Add all the remaining ingredients

Add salt & pepper to taste and the 2 tablespoons of water.

Cover and simmer gently until the cabbage is cooked (45 to 60 mins)

Keep a check to make sure the mixture is moist. Add more water in small amounts if required and stir the mixture occasionally.

Any left over freezes well.

