

Check out www.justlikeoma.com for more German recipes



German Red Cabbage Recipe

Ingredients:

- 1 medium head red cabbage, shredded
- 2 - 3 Tbsp butter, oil, or lard
- 1 large onion, diced
- 3 apples, peeled, cored, shredded or diced
- ½ cup red wine (optional)
- 3 Tbsp cider vinegar
- 1 tsp salt
- 2 tsp sugar
- ½ tsp nutmeg, ground
- ¼ tsp pepper, freshly ground
- 2 Tbsp lemon juice
- 2 Tbsp corn starch

Instructions:

1. In large pot, heat butter, oil, lard, or combination. Lightly saute onion.
2. Add red cabbage and apples. Continue to saute for several minutes.
3. Add 1 cup water, optional red wine, cider vinegar, sugar, salt, nutmeg, and pepper. Stir.
4. Bring to simmer, cover. Simmer about 30 - 60 minutes or until cabbage is tender.
5. Add lemon juice. Taste and season with more salt, cloves, pepper, sugar, and vinegar as needed.
6. Mix about 2 Tbsp cornstarch with cold water and slowly stir in just enough to thicken red cabbage liquid. Serve.

Hints:

- For an extra quick red cabbage recipe, use canned or jarred red cabbage. Add shredded or grated apples. Simmer until apples are cooked, about 10 minutes. Season and thicken with corn starch as above.
- The traditional "recipe for red cabbage" is cooked till almost the "mush" stage. If you prefer, you can slice the cabbage instead of shredding and cook it only about ½ hour instead if you prefer a more "textured" cabbage dish. Delicious as well.

<http://www.quick-german-recipes.com/recipe-for-red-cabbage.html>