

Pickled Red Cabbage

- water
- red cabbage, cored and shredded
- white vinegar
- kosher salt

Boil the water.

Pour hot water over sliced/cut cabbage, and let soak for 5 to 10 minutes (this takes much of the bitterness out of the cabbage).

Make a brine -- about half white vinegar and half water, adding in some of the reserved water from soaking the cabbage, and adding some salt.

Pack the cabbage into one or more jars, fill with enough brine to cover the cabbage, place lids on the jar(s).

Refrigerate. After a couple days, the cabbage will be fit for use as a condiment.

Preparation time: 30 minutes (prepare 2 days in advance)

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