

German Red Cabbage

- butter or oil
- 1 onion, diced
- 1 medium red cabbage, shredded
- 1/4 cup sugar
- 5 tablespoons vinegar
- 3 apples, peeled and sliced thin
- optional: 1/2 teaspoon caraway seeds

Saute onion in butter or oil.

Add ingredients in order, except for the optional seeds.

Simmer for 15 to 30 minutes.

Add caraway seeds just before serving.

Serves: 8

Preparation time: 20 to 35 minutes

– [Subscriptions \(1\)](#)

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