

## *Braised Red Cabbage*



### Ingredients

3# red cabbage, core removed, sliced into ¼ inch strips  
4 oz. bacon, sliced into small strips  
1 medium white or red onion, minced  
1 large tart apple, such as granny smith, peeled and diced small  
½ cup red wine vinegar  
½ cup red wine  
½ cup granulated sugar  
1 tbsp. kosher salt  
½ tsp. ground black pepper  
¼ tsp. ground cinnamon  
1/8 tsp. ground cloves  
2 ea. juniper berries, if desired  
2 bay leaves  
2 tbsp. cornstarch

### Procedure

1. In a large Dutch oven style pot, put sliced bacon. Put on stove over medium heat, and stir while cooking. Cook until crispy. Remove bacon from pan and drain on paper towels. Reserve. Keep the fat in the pan.
2. Add onions to fat, and sauté until tender. Add cabbage and apples, and toss with a pair of tongs until completely coated in fat.
3. Toss with sugar. Add the red wine and red wine vinegar. Season with salt and pepper.
4. Add the cinnamon, cloves, juniper berries and bay leaves and stir in.
5. Slightly cover the pan. Cook over medium heat, while stirring occasionally until the cabbage is tender.

6. Remove the juniper berries and bay leaves.
  7. Taste and adjust seasonings. It should be an equal balance between salt, sugar and acid. Add more vinegar, sugar or salt if necessary.
  8. Mix cornstarch and just enough cold water to make it a slurry with no lumps. Push cabbage in the pot over so the juice pulls to one side. Pour in the slurry and stir until incorporated. Toss cabbage around until slurry is no longer opaque.
  9. Stir in crispy bacon.
  10. Garnish as desired.
- Tastes fabulous with pork, chicken, fish, or whatever!



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